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## Why choose **Baumatic**?



Do we need to tell you that the kitchen is the most important room in the house?

Surely not. You know it, you use it, you love it.

Should it be functional?

Of course, but with Baumatic you not only get appliances which are state of the art in technology and functionality, but you also get the cutting edge design which has made us famous in so many parts of the world.

Is that not enough? Well, try to add the fact that with Baumatic appliances you also get extra warranty on top of the statutory requirements through our Aftersales Customer Care Program.

The warranty is carried out by Baumatic's own engineers and not by agents. See page 71 for details.



## Emotions

Almost always the first step in the process of thought, of a decision or a choice. They are what triggers our initial interest and, eventually, what keeps our souls active and alive.

With Baumatic it is love at first sight. Because it stands out from the crowd: the balance of its design, the organization of space and lines, the unmissable details. You want it because you love it. You love it because it stimulates your emotions - and it will continue to do so every time you see it, every time you touch it and use it – Baumatic is you, an extension of your hands and of your inner self.

## Rationality

Emotions without rational thinking could be dangerous – with Baumatic you will notice immediately the excellent ratio between quality and price. You will not miss the inner build quality, the advanced technology, the numerous – and often unique – features that make our appliances outstanding working tools which will reliably deliver good results over the years.

Your rational thinking will not dim your emotions - to the contrary, it will feed them even more.

This is the unique combination of Baumatic.

This is Baumatic.



## Customer Care

But what would happen if in the future something went wrong? It can happen of course, even although the failure rate of Baumatic products is very low and well inside industry standards.

Here comes more good news: you will find that we, at Baumatic, offer a warranty that is well in excess of the legal requirements and above your statutory rights.

Baumatic can do that because the quality of its products is amongst the best in the industry, because each model is studied and built with reliability in mind and it undergoes an incredibly rigorous quality control procedure.

And this is not all. Baumatic is one of the very few manufacturers that actually employs its own service engineers and does not rely on agents like most of our competitors. The result? You get extra guarantee and, in case of need, our own highly trained Baumatic engineer will attend in his Baumatic service van equipped with original Baumatic spare parts.

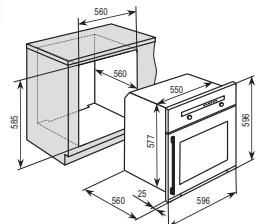
## The feeling of comfort

The feel of sharp and innovative design, the redefinition of space and the choice of materials do not need to be cold and abstract concepts. The familiar perception of comfort must still be there - transmitted by the spirit of the Baumatic team. Our compact structure is still of a size to care about what they do. You can see it in our products' imaginative shapes, in the attention to detail and the level of finish.



## The Dance Partners

The launch of this range was meant to shake up the market trend of stainless steel with unusual, new strong colours. In other words, Baumatic led the industry by pioneering a new trend. As the colours are strong, the general impact is one of passion. Who better than the Latino can express passion? From here the choice of the association with Latino dance: Red for Tango, the essence of passion. Advanced technology and performance should never be separated from the inner self of the people, their heart and their feelings. Because we, human beings, do not live by bread alone. Enjoy the Tango series, enjoy life with Baumatic Dance Partners.



## TG1

### Tango 60 cm Large Capacity Multifunction Oven



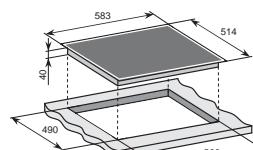
Energy efficiency class: **A**  
9 functions  
Extra large cavity capacity: 72 litres  
LED full programmer  
Push/pull knob control operation  
Wipe-clean enamelled cavity  
Cooling fan  
Side opening door reversible door  
Flush mounted installation  
Double-glazed removable door

#### Standard accessories:

2 x safety shelves  
Trivet  
Wipe-clean enamelled baking tray with handle  
Removable side racks  
Removable roof liner

#### Optional extra:

BPS2 Pizza Stone  
TEL1KIT Telescopic Runners Kit



## TG2

### Tango 60 cm Front Touch Control 4 Hyper-speed Zone Ceramic Hob

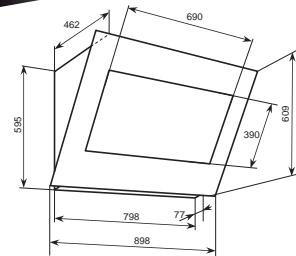
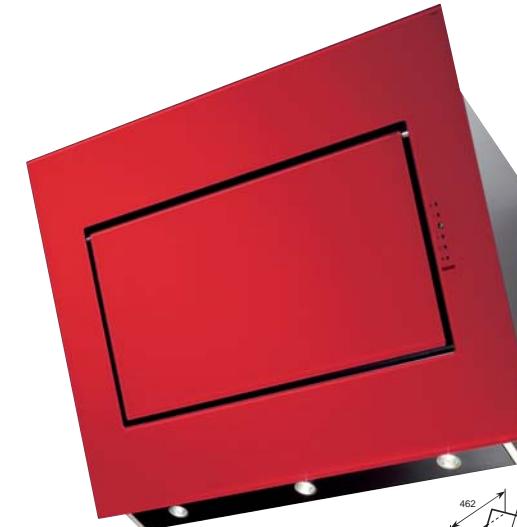


2 x 1.20 kW hyper-speed zone, Ø 140 mm  
1 x 1.10/2.00 kW oval hyper-speed zone, Ø 140/250 mm  
1 x 0.75/2.20 kW double hyper-speed zone, Ø 120/210 mm

Front touch control operation  
Safety lock  
4 individual residual heat indicators  
Electronic timer  
Red coloured frame

#### Standard accessories:

Ceramic hob scraper



## TG3

### Tango 90 cm Chimney Hood



Superior extraction tangential motor  
Touch control operation  
4 speeds  
Perimeter extraction  
Service warning indicator  
Cut-off timer  
2 washable metallic grease filters  
3 halogen lights  
Extraction capacity: 800 m³/hr  
Extraction or recirculation

#### Standard accessories:

Non-return air-flow flap

#### Optional extra:

Carbon filter for recirculation (1 x pair SCS13)  
CQ1SS Decorative chimney cover



## TG5

### Tango 60 cm Electronic Dishwasher



#### 14 place settings

**7 programs:** normal, intensive, economy, glass, rinse, soak, 3 in 1

5 temperatures: 40°C, 45°C, 50°C, 60°C, 70°C

Quiet operation (49 dB)

Electronic aqua stop

Delay start

LED display

Turbo drying

Half load

Concealed heating element

Self-cleaning stainless steel micro-filter

Anti-leak device

Anti-flood device

Height adjustable upper basket

Collapsible plate racks

Adjustable feet

**Energy efficiency class:** A

**Washing performance class:** A

**Drying performance class:** A

Dimensions in mm (h x w x d): 850-855 x 600 x 600



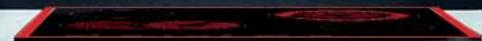
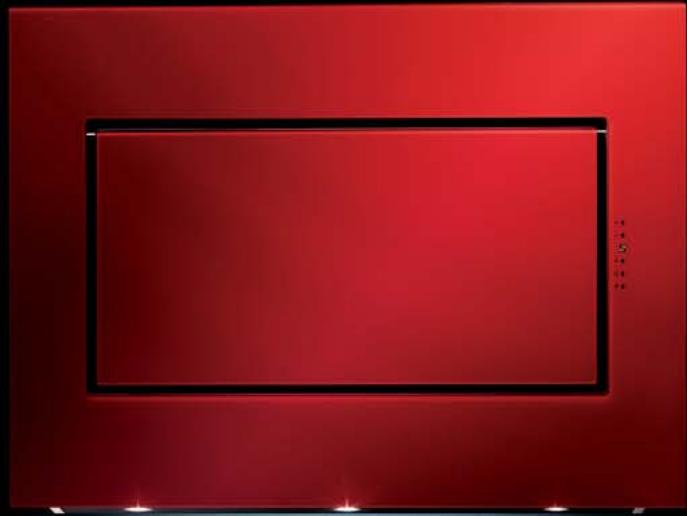
## TG6

### Tango 270 Litre Combi Fridge Freezer



Total gross/net capacity: 270/207 litres  
Gross capacity fridge/freezer: 181/89 litres  
Net capacity fridge/freezer: 139/68 litres  
Energy efficiency class: A+  
Star rating: \*\*\*\*  
Automatic fridge defrost  
Adjustable thermostat  
3 safety glass shelves  
3 transparent freezer drawers  
Salad crisper  
Bottle rack  
2 general racks  
Adjustable feet

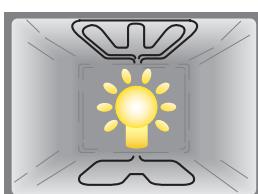
Dimensions in mm (h x w x d): 1513 x 550 x 580



# Baumatic OVENS - COOKING FUNCTIONS

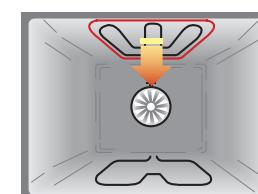
## COOKING WITH Baumatic

If you're reading this, then we assume you love to cook. So do we at Baumatic and that is why many years of research and development have gone into each Baumatic range cooker and built-in oven. This means that you can create the flavours and signature dishes that reflect your creativity in the kitchen. Each function is designed to give you the most ideal cooking method to suit your recipe and to provide the best results.



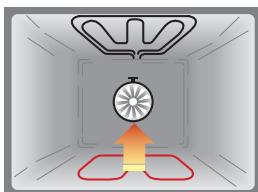
### Light

Separate light control allows the light to be switched on even when the oven is off.



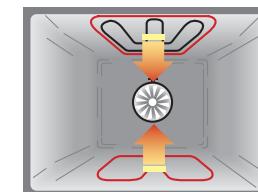
### Outer Top Element

This method of cooking uses the outer part of the top element to direct heat downwards onto the food. For gentle cooking, browning or keeping cooked dishes warm.



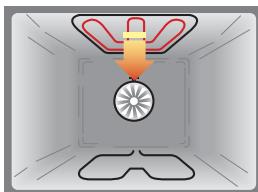
### Lower Element

This method of cooking uses the lower element to direct heat upward to the food. For slow-cooking recipes or for warming up meals.



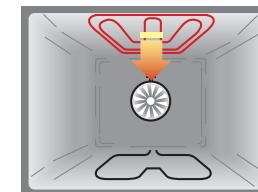
### Conventional oven

Top element & lower element. This method of cooking provides traditional cooking with heat from the top and lower elements. Particularly suitable for roasting and baking on one shelf only.



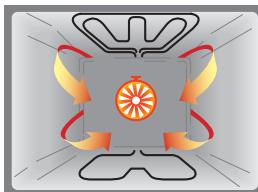
### Centre Grill

This cooking method is normal grilling utilising the inner part only of the top element, which directs heat downward onto the food. Suitable for grilling small portions of bacon, toast, meat, etc.



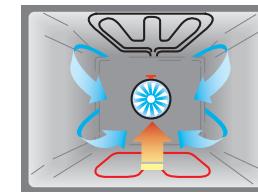
### Full grill

This cooking method is normal grilling utilising the inner and outer part of the top element, which directs heat downwards onto the food. Suitable for grilling medium or large portions of sausages, bacon, steaks, fish, etc.



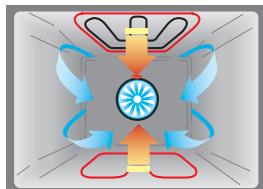
### Circular element with fan

This method of cooking uses the circular element while the heat is distributed by the fan, resulting in a faster and more economical operation. Cooking with the fan on allows different kinds of food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.



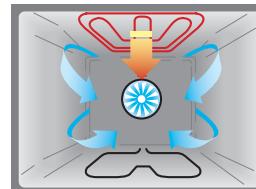
### Fan & lower element

This method of cooking uses the bottom element only while the fan is circulating the heat. For delicate dishes and heating pre-cooked food. It is also suitable for sterilising preserving jars.



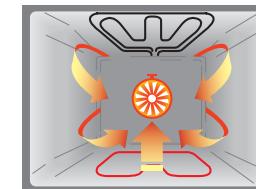
### Convection oven & fan assist

This method of cooking provides traditional cooking with heat from the top and the lower element, plus the use of circulation fan to ensure a fast and even distribution of the heat. Suitable for light and delicate baking such as pastries.



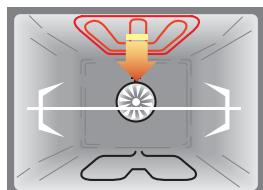
### Fan & Grill

This method of grilling uses the top element in conjunction with the fan, to help a fast circulation of heat. Suitable where quick browning is required and "sealing" the juices in, such as with steaks, hamburgers, some vegetables, etc.



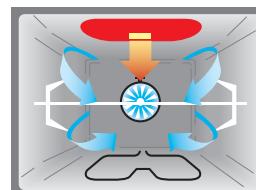
### Pizza function

This method of cooking uses the lower and circular element while the heat is distributed by the fan. It reproduces the same conditions of traditional clay wood-fire stoves.



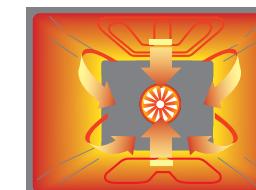
### Grill & rotisserie

Please check your model number to establish if the rotisserie accessory is supplied. This function will operate the rotisserie as well as the grill simultaneously giving a moderate to strong heat. Best for chickens, kebabs and small to medium roasts.



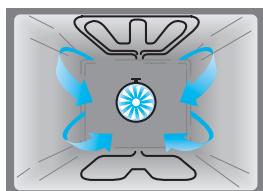
### Grill and Rotisserie

Please check your model number to establish if the rotisserie accessory is supplied. This function will operate the rotisserie as well as the grill and the fan simultaneously. Best for chickens, kebabs and small to medium roasts.



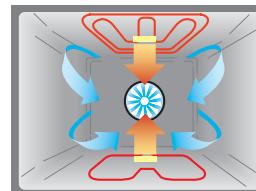
### Pyrolytic cleaning

This function cleans the oven cavity by raising the inner oven temperature to approx. 500°C. The resultant ash deposits can be wiped away with a soft damp cloth once the oven has cooled down. For best cleaning results, the oven should not be completely cold but still slightly warm. The pyrolytic function is automatically set to a cleaning duration of 90 minutes. However, the length of time can be increased if necessary. When selected, the door will automatically lock itself and will remain locked until the cycle has been completed and the temperature has dropped to a safe level.



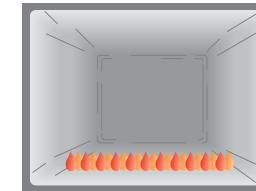
### Defrost

The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food. Always check food packaging for instructions.



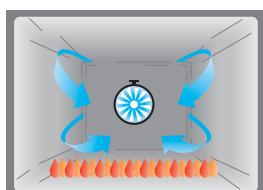
### PRH - Preheating

This function uses the grill, lower, fan elements and fan. It is intended for preheating the oven up to 210°C in a faster time.



### Gas Oven

Traditional gas oven cooking from a burner at the base of the oven.



### Gas Oven & fan assisted

Traditional gas oven cooking from a burner at the base of the oven with assistance of the fan to distribute the heat more evenly.

# Baumatic OVEN FEATURES IN BRIEF

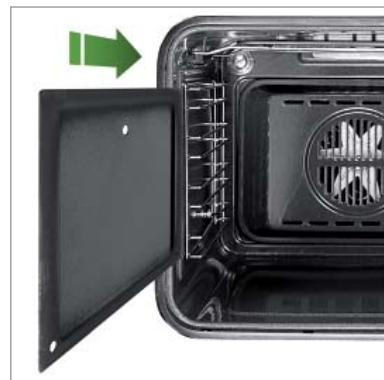
Baumatic is proud to present to you our collection of Premium range appliances and features. Many years of expertise in appliance design and manufacturing has brought this stunning range of appliances to life. Convenience, peace of mind, safety and performance are all words that describe our special features. Designed with you in mind - Baumatic.



## WipeClean enamel



A nonporous enamel with a glass-like finish will enable you to wipe over spills easily. That is Baumatic's WipeClean enamel finish.



## StayClean liners



To reduce the amount of cleaning required in your oven, some Baumatic Premium range ovens have StayClean liners fitted to the side walls and rear of the oven cavity. Made from highly absorbent material, Baumatic's StayClean liners will eliminate the need to clean these surface areas and will burn off in the next use of the oven.



## Removable Side Racks and Roof Liners



Forget cleaning behind the grill. Some of the Baumatic Premium range ovens have our famous roof liner. Simply remove the roof liner from behind the grill element and wash at the sink and slide back into place. You can do all this in a matter of minutes - it's so easy to do.



## SteamClean

Time-saving and Eco-friendly, our new SteamClean function takes the hard labour away from scrubbing your oven clean. Simply place some water in the baking tray positioned at the bottom level and select the clean function. The oven is preprogrammed to turn on the base element for a set duration of 20 minutes. All that is left to do is simply wipe over the walls and side racks with a damp cloth.



## Mark resistant coating



Our Baumatic Premium range of ovens feature a mark resistant coating. This special coating prevents the stainless steel from being smudged with fingerprints. All you need to do is wipe over with a dry cloth. No more polishing required.



## Pyrolytic Cleaning



The oven is specially designed and constructed to heat up to a high temperature and to burn off grease and fatty deposits from the cooking process. All this is done safely and efficiently throughout the entire oven, sides, rear, roof and inner door area. The oven will lock itself down so the door can't be opened. The only thing that you are required to do at the end of the pyrolytic cleaning process is simply wipe out the fine dust that remains.



## Energy efficiency



Caring for our environment is a serious issue today. Baumatic ensures that all its appliances are as efficient as possible. That is why you will find A and A+ rated appliances throughout our Premium collection. We'll save you money and save our environment at the same time.



## Telescopic runners



Our telescopic shelf system ensures that you have the confidence to use even the largest dishes in your oven. The stability and strength in the shelf enables you to access your recipes with ease and safety.



## Side Opening Ovens

Breaking the paradigms of oven door accessibility, our side opening oven makes accessing your recipes very convenient, as the door is able to swing at 180 degs. (Model POM9440SS)

## Superior Capacity

Serious cooks will love our extra large capacity ovens and range cookers. Spread your wings and forget those confined oven spaces. Baumatic has one of the largest oven capacities in its class - 75 litres for a 60 cm built-in oven and 117 litres for our 90 cm range cooker. In the Baumatic Premium range of ovens, you can enjoy as standard a 63 litre capacity for a 60 cm built-in oven.



## Auto Cooking Modes



Now you don't have to be a chef to cook a great meal. Baumatic has introduced smart features into their oven. Simply tell the oven what you want to cook and our Baumatic oven can intelligently work out the most suitable cooking function, temperature and duration of cooking time to give you the best results. Take the guess work out and make a tasty meal every time.



## Electronic control



Baumatic ovens offer outstanding and consistent performance. In the case of some Baumatic ovens, this performance is enhanced even further with an electronic control system that utilises electronic thermostats and temperature displays. This delivers greater accuracy and control to produce perfect cooking results every time.



## Autotimer – 4 Timer Modes

You can use the timer to count down the cooking time, and even to stop or start the oven at a particular time.



## Easy Programming

We realise that your lives are busy and time is precious. Therefore our Premium range of ovens are fully programmable and easy to operate. You can program your oven to start and stop as you need so you don't have to be around to mind the cooking process.

## Full Inner Door Glass

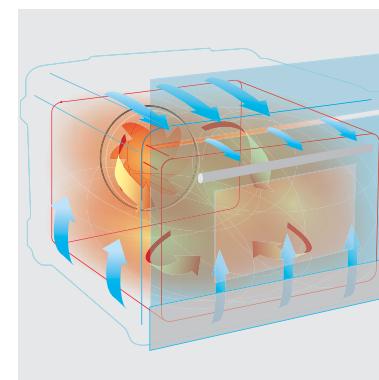
As this inner glass door is totally flat and, on certain models can be removed, it allows the oven to be cleaned more easily and thoroughly. Every detail is designed to make your life effortless. In order to make our ovens even easier to maintain, Baumatic have developed oven doors that can be simply detached without the aid of any tool!



## Fan forced heat



Due to the inclusion of Baumatic's innovative circular ring element around the fan, the heat in our ovens is always evenly distributed. This means that the same temperature is maintained throughout the oven, so you can bake several dishes that require the same cooking conditions, without having to worry that the odours will mix. As this form of baking is more gentle, it helps with preventing dishes from becoming too dry. It is also perfect for cooking fragile white meats.



## Cooling fan



This fan works to ensure that the inside of your oven and control panel do not overheat. Even after you have finished cooking, the cooling fan will continue to work until the temperature reaches a safe level.



## Baking/Pizza Stone



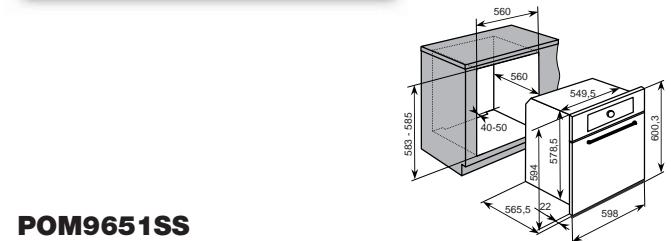
Baumatic's Pizza stone will enhance cooking of pizzas, quiches, breads or any recipe that requires a crisp base. Simply preheat your oven with the stone and place your recipe on the top for a perfect crisp result. In some cases, standard or an optional accessory.



## The Joystick

This new system of controlling the entire oven's functions is the latest innovation from Baumatic.

- easy to use with 20 preset and 16 programmable cooking modes
- easy to view with wide display incorporating large function display
- easy to clean with our innovative and eco-friendly SteamClean function
- easy to like with its minimalist design, the distinctive sign for all Baumatic Premium products



## POM9651SS

### 60 cm Multifunction Oven with Joystick Operation



Energy efficiency class: **A**

12 functions  
Oven capacity: 63 litres  
LED full programmer with temperature and function display

Preset recipes: 20  
Free recipes: 16  
Electronically controllable thermostat

WipeClean enamelled cavity  
Cooling fan  
Flush mounted installation  
Triple-glazed removable door  
Mark resistant coating  
Mirror glass door  
SteamClean function

#### Standard accessories:

2 x safety shelves  
Trivet  
WipeClean enamelled baking tray with handle  
Removable side racks  
Removable roof liner  
Pizza stone  
Telescopic runners - 1 level



We love to cook, but we hate to clean - something that Baumatic understands! Therefore, we have two true self-cleaning ovens in our range (models P650SS & PO900SS). Our pyrolytic cleaning system is the perfect partner in the kitchen as it is specially designed and constructed to heat up to a high temperature and to burn off grease and fatty deposits from the cooking process. This is all done safely and efficiently throughout the entire oven, sides, rear, roof and inner door area. The oven will lock itself down so the door can't be opened. The only thing that you are required to do at the end of the pyrolytic cleaning process is simply wipe out the fine dust that remains. The cleaning process can also be adjusted from 90 mins to 180 mins depending on how dirty the oven is. However, the extra power needed for this is a lot less than you imagine. It is less costly and more environmentally friendly than the chemicals generally used for cleaning. Now you can cook to your heart's content without having to worry about the mess.

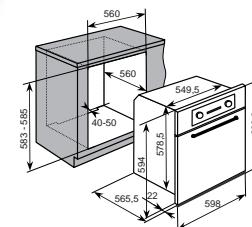
## P650SS

### Pythagora 60 cm Multifunction Self-cleaning Pyrolytic Oven



Energy efficiency class: **A**

9 functions  
Oven capacity: 63 litres  
LED full programmer  
Electronically controllable thermostat  
Cooling fan  
Catalytic exhaust  
Automatic safety door-lock when in pyrolytic mode  
Triple-glazed removable door  
Mark resistant coating



## PO900SS

### Pythagora 60 cm Multifunction Self-cleaning Pyrolytic Double Oven



Energy efficiency class: **A**

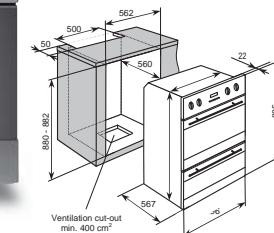
LED full programmer  
2 x cooling fans  
Electronically controllable thermostat - main oven  
Catalytic exhaust  
Automatic safety door-lock when in pyrolytic mode  
Triple-glazed removable doors  
Mark resistant coating

**Top oven:** Multifunctional oven  
9 functions  
Oven capacity: 59 litres

**Bottom oven:** Static oven with grill  
3 functions  
Oven capacity: 37 litres

**Standard accessories:**  
2 x safety shelves  
2 x trivets  
2 x shallow enamelled baking trays  
Removable side racks (lower oven only)

**Optional extra:**  
BPS2 Pizza Stone



## Built-in ovens

### 63 litre capacity

The Baumatic Premium range of ovens enables you to make use of a 63 litre capacity.

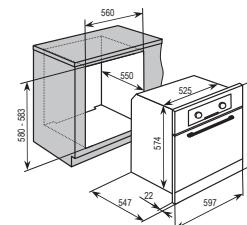


#### P632SS

##### Pythagora 60 cm Multifunction Oven



Energy efficiency class: **A**  
9 functions  
Oven capacity: 57 litres  
LED full programmer  
WipeClean enamelled cavity  
Oven light  
Cooling fan  
Triple-glazed removable door  
Mark resistant coating

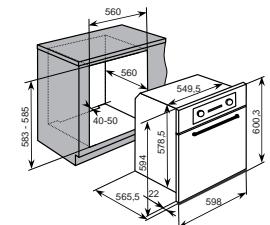


#### P630SS

##### Pythagora 60 cm Multifunction Oven



Energy efficiency class: **A**  
9 functions  
Oven capacity: 63 litres  
LED full programmer with temperature display  
Electronically controllable thermostat  
Push/pull knob control operation  
WipeClean enamelled cavity  
Cooling fan  
Triple-glazed removable door  
Mark resistant coating



Available from August 2009



## P620SS

### Pythagora 60 cm Multifunction Oven

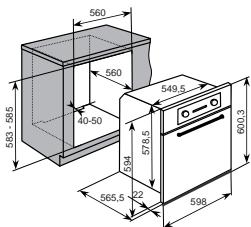


#### Standard accessories:

Enamelled baking tray with handle  
2 x safety shelves  
Trivet  
Removable side racks

#### Optional extra:

BPS2 Pizza Stone  
SCL2KIT Stay-clean Liners for 60 cm single ovens (not to be used in conjunction with Telescopic rail kit)  
TELKIT Telescopic Runners Kit



## P610SS

### Pythagora 60 cm Fan Oven

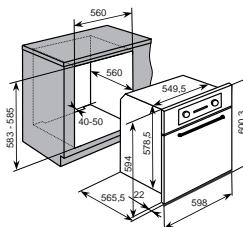


#### Standard accessories:

Enamelled baking tray with handle  
Safety shelf  
Trivet  
Removable side racks

#### Optional extra:

BPS2 Pizza Stone  
SCL2KIT Stay-clean Liners for 60 cm single ovens (not to be used in conjunction with Telescopic rail kit)  
TELKIT Telescopic Runners Kit



## XL sizes

For large families or dinner party enthusiasts.

Side opening 60 cm oven with 72 litres of capacity and 90 cm oven with 92 litres.



### POM9440SS

#### Pythagora 60 cm Large Capacity Multifunction Oven

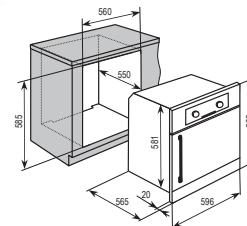


Energy efficiency class: **A**

9 functions  
Extra large cavity capacity: 72 litres  
LED full programmer  
WipeClean enamelled cavity  
Cooling fan  
Side opening door  
Triple-glazed door  
Mark resistant coating

#### Standard accessories:

2 x safety shelves  
Trivet  
WipeClean enamelled baking tray with handle  
Removable side racks  
Removable roof liner  
Pizza stone  
Telescopic runners - 1 level



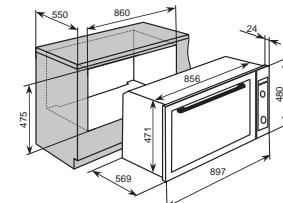
### P901SS

#### Pythagora 90 cm Multifunction Oven



Energy efficiency class: **A**

9 functions  
Extra large cavity capacity: 92 litres  
LED full programmer  
Push/pull knob control operation  
Cooling fan  
Triple-glazed removable door  
Removable inner door glass  
Mark resistant coating



#### Standard accessories:

Enamelled baking tray with handle  
2 x safety shelves  
Trivet  
Removable side racks  
Rotisserie skewer with removable handle and rack  
Stay-clean liners

#### Optional extra:

BPS2 Pizza Stone



## PO900SS

### Pythagora 60 cm Multifunction Self-cleaning Pyrolytic Double Oven



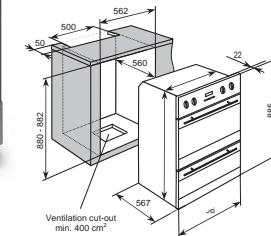
**Energy efficiency class: A**  
LED full programmer  
2 x cooling fans  
Electronically controllable thermostat - main oven  
Catalytic exhaust  
Automatic safety door-lock when in pyrolytic mode  
Triple-glazed removable doors  
Mark resistant coating

**Top oven: Multifunctional oven**  
9 functions  
Oven capacity: 59 litres

**Bottom oven: Static oven with grill**  
3 functions  
Oven capacity: 37 litres

**Standard accessories:**  
2 x safety shelves  
2 x trivets  
2 x shallow enamelled baking trays  
Removable side racks (lower oven only)

**Optional extra:**  
BPS2 Pizza Stone



## P960SS

### Pythagora 60 cm Built-in Electric Double Oven



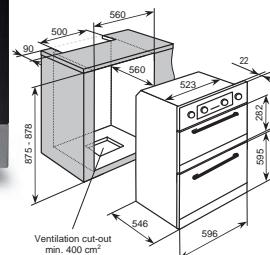
**Energy efficiency class: A**  
LED full programmer  
2 x cooling fans  
Triple-glazed removable doors  
Mark resistant coating

**Top oven: Static oven with grill**  
4 functions  
Oven capacity: 36 litres

**Bottom oven: Multifunction oven**  
9 functions  
Oven capacity: 60 litres

**Standard accessories:**  
2 x enamelled baking trays with handle  
2 x safety shelves  
2 x trivets  
Removable side racks

**Optional extra:**  
BPS2 Pizza Stone  
SCL.2KIT Stay-clean Liners for 90 cm double in-column electric ovens (main oven only)



## P760SS

### Pythagora 60 cm Built-under Electric Double Oven



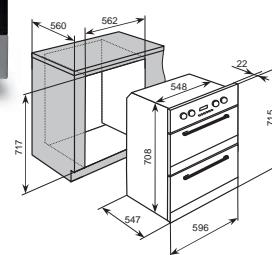
**Energy efficiency class: A**  
LED full programmer  
2 x cooling fans  
Triple-glazed removable doors  
Mark resistant coating

**Top oven: Static oven with grill**  
4 functions  
Oven capacity: 36 litres

**Bottom oven: Multifunction oven**  
9 functions  
Oven capacity: 53 litres

**Standard accessories:**  
2 x enamelled baking trays with handle  
2 x safety shelves  
2 x trivets  
Removable side racks

**Optional extra:**  
BPS2 Pizza Stone  
SCL.2KIT Stay-clean Liners for 72 cm double under-counter electric ovens (main oven only)



# Baumatic 46 cm COMPACT RANGE



## The Dishwasher

The newest member of the compact range family, Baumatic's slideout compact dishwasher is the perfect complement to the Baumatic compact appliance set. Featuring a 6 place setting and 5 wash programs, this is truly a unique appliance, that coordinates with the family line of compact appliances beautifully. Expect this appliance to be triple A rated for wash, drying and energy consumption. The Baumatic slideout compact dishwasher is as individual as you are.



## The Coffee Machine

Entertain your friends in style or simply relax and enjoy time out for you. Whatever the occasion, the Baumatic Espresso Coffee Machine will make you a perfect cappuccino, or short black or refreshing tea, so you can savour that Italian flavour you so desire. We won't blame you for day dreaming about being on a canal in Venice or exploring the Colosseum in Rome. Let Baumatic capture the Italian essence of your imagination with a beautiful tasting brew from our Espresso Coffee Machine that uses preground coffee or coffee pods.



## The Microwave Oven

The Baumatic compact series combination microwave does so much more than heat up food. Choose from a range of functions including grill, grill with fan, fan baking and auto reheat programs. This smart appliance will reheat food quickly, whilst maintaining crispness, or bake recipes from scratch. Everything is operated from a Baumatic easy to use touch control panel that is a breeze to keep clean. We know you'll be proud to show off the Baumatic combination microwave to all your friends.



## 46 CM COMPACT RANGE

Let Baumatic create your versatile cooking space with the introduction of our compact appliance range. It is designed to cater for all cooking styles for the modern kitchen. Choose from a combination steam oven, combination microwave, espresso coffee machine & slideout dishwasher. Install them horizontally or vertically into wall cabinets, with a 60 cm oven or combine with our Baumatic warming drawers. Mix and match, the choice is yours! Whatever you decide, you're guaranteed the latest in design and technology from Baumatic appliances.



### The Steam Oven

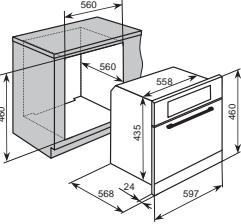


Your health is as important to us as it is to you. There is no better way to cook than with steam. The latest innovation in the cooking industry, steam cooking is the healthy alternative. Why? Because you don't need to cook with fats and oils for your food to retain moisture and seal in all the nutrients and vitamins of meat and vegetables. This means that you can be good to yourself and to your taste buds. Finally, but just as importantly, the lower temperatures used for steam cooking are good news for the environment as less energy is consumed when you cook your food. So why not try our Baumatic Steam oven and look after your family's health and help save the environment.



### The Warming Drawer

The ultimate luxury for the keen chef, the Pythagora range also includes coordinating warming drawers (e.g. PD4SS) with fully extendable telescopic drawers that will guarantee the perfect plate temperatures and can accommodate dinnerware for up to 12 people. Sharing the same mark resistant coating of the entire Pythagora range, they are designed to be installed alone or together with an oven/microwave oven. Whatever appliances you are seeking, you can be sure that the Pythagora range has something for everyone.



## P470SS

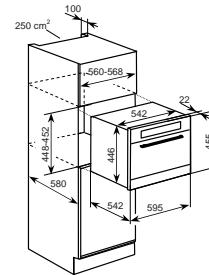
### Pythagora 46 cm High Combi Steam and Multifunction Oven



Energy efficiency class: **A**

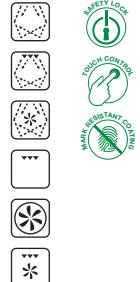
**6 functions:** steam cooking, regeneration, professional cooking, hot air cooking, hot air + steam cooking, low temperature  
Oven capacity: 31 litres  
Water jug capacity: 1.2 litres  
Memory function for personalised recipes  
Text display ( EN, DE, IT, FR, ES)  
Electronically controllable thermostat  
Touch control operation  
Special programs for cleaning and descaling  
Safety lock  
Cooling fan  
Triple-glazed removable door  
Mark resistant coating

**Standard accessories:**  
Inox baking tray with handle  
Inox perforated deep tray  
2 x safety shelves  
Removable side racks  
Meat Probe



## PMC355SS

### Pythagora 46 cm High Compact Combination Microwave Oven



#### 6 functions

1. fan and grill
2. combination cooking
3. circular element with fan
4. microwave grill
5. full grill
6. microwave

#### 5 power levels

Oven capacity 35 litres  
Touch control operation  
Safety lock  
Drop down grill  
Mark resistant coating  
Stainless steel interior  
Front opening door  
Quick start function  
Internal light  
Microwave output: 1000 W  
Grill output: 1500 W  
Maximum hot air output: 1500 W

#### 3 auto functions

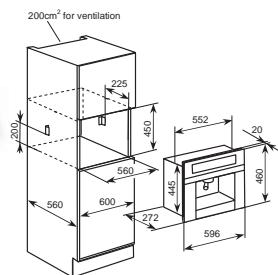
F1: Heating food (soup, dense food, sauce, vegetables)  
F2: Cooking (potatoes, vegetables, rice, fish)  
F3: Defrosting and toasting (pizza, deep frozen food, potato dishes, frozen food)  
Defrosting by time and by weight

#### Standard accessories:

Rectangular rack  
Glass tray  
Baking tray  
Plastic cover

#### Optional extra:

GTR35 Glass tray  
BBP3 Browning plate



## PECM1SS

### Pythagora 46 cm Semi-Automatic Coffee Machine



Touch control operation

LED display  
Mark resistant coating  
Choice of 1 or 2 cups  
Suitable for sealed coffee pods or ground espresso coffee  
Steam spout  
Pull-out drawer with compartment for cups and saucers and dish for coffee waste  
Can be plumbed in or filled manually

Coffee pump pressure: 15 bar  
Steam pump pressure: 15 bar  
Coffee boiler output: 1000 W  
Steam boiler output: 800 W

Removable water tank  
Capacity water container: 2 litres  
Empty water container indicator  
Internal coffee grounds container  
Stand-by function  
Low water protection system  
Filter system  
Hot water dispenser  
Safety device

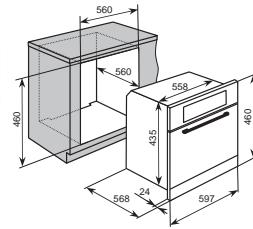
#### Standard accessories:

2 Espresso cups with saucers  
Jug  
Filter holder  
Filter for Italian pods  
Filter for French pods  
Filter for 1 ground coffee cup  
Filter for 2 ground coffee cups  
Spout 1 Coffee cup  
Spout 2 Coffee cups  
Coffee pressing tool  
Measure  
Plumbing kit  
Hot water tube  
Electric connection valve  
Manual cappuccino device

**BD696SS****46 cm draw-line dishwasher**

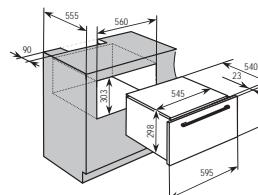
6 place settings  
5 functions: normal, intensive, economy, rapid, auto-cleaning  
4 temperatures: 40°C, 50°C, 65°C, 70°C  
Electronic aqua stop  
Delay start  
LED display with touch control operation  
Safety lock  
Self-cleaning stainless steel micro filter  
Rinse aid regulation  
Water hardness regulation  
Anti-leak device  
Anti-flood device

Energy efficiency class: **A**  
Washing performance class: **A**  
Drying performance class: **A**

**PD4SS****Pythagora 29 cm High Warming Drawer****5 functions**

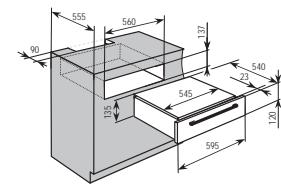
Adjustable temperature up to 70 °C  
Integrated hot air fan  
Fully expandable telescopic drawer  
Accommodates dinnerware for 12 people  
Maximum load: 25 kg  
Designed to be installed alone or together with oven/microwave oven  
Mark resistant coating

**Dimensions in mm (h x w x d):** 290 x 595 x 545

**PD3SS****Pythagora 14 cm High Warming Drawer****3 functions**

Adjustable temperature up to 85 °C  
Integrated hot air fan  
Heater on the side  
Fully expandable telescopic drawer  
Accommodates dinnerware for 6 people  
Maximum load: 25 kg  
Designed to be installed alone or together with oven/microwave oven  
Mark resistant coating

**Dimensions in mm (h x w x d):** 135 x 595 x 545







## Mirror look

Baumatic's Premium microwaves (BTM23.2M + BTM25.2M) are finished with a gleaming mirror glass door, set with stainless steel knob and buttons – a refreshing change to the microwave category. They can be built-in with a finely brushed stainless steel frame.



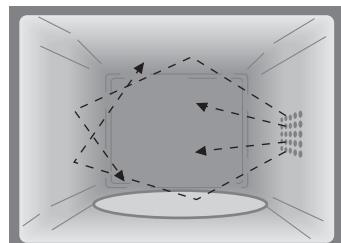
## Auto Cook Feature

To make life easier for you in the kitchen, some Baumatic microwave ovens have an auto cook feature. Simply select the food type, (there are 14 to choose from), add the weight and then press start. The microwave will then calculate the suitable time and power level for optimum cooking results.



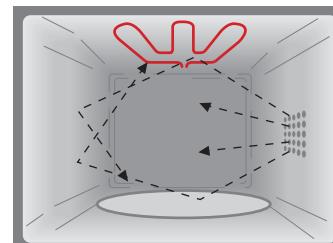
## Safety lock

The safety lock prevents operation of the control panel by unsupervised children.



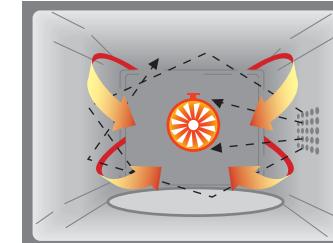
## Microwave function

Suitable for cooking, warming up and defrosting meals.



## Microwave and grill

As we have highlighted, your Baumatic microwave can do more than just heat up your food. The grill function will actually help keep your reheated food crisp. Selecting the grill option combined with microwave heating will also produce the ideal cooking conditions for reheating pastries. Or you can use the grill function on its own and grill small portions of meats to assist your main oven with the cooking requirements.



## Combination cooking

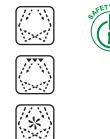
Further to the grill function, some of our Baumatic microwaves have a combination cooking ability. This turns the microwave into an additional conventional oven that can bake and roast meat, casseroles and vegetables. The microwave utilises a special heating element and fan system to do so. Just imagine the banquet you can create with this extra handy appliance in your kitchen.





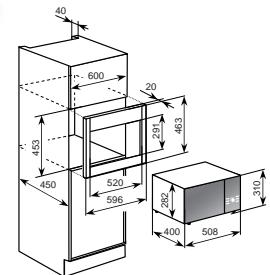
## BTM25.2M

### 25 Litre Combination Microwave Oven with Grill



#### 16 functions

- 1.Pasta
- 2.Pizza
- 3.Soup
- 4.Porridge
- 5.Beverage
- 6.Auto Reheat
- 7.Popcorn
- 8.Grilled ham
- 9.Grilled bacon
- 10.Grilled pork chops
- 11.Grilled steak
- 12.Grilled chicken pieces
- 13.Grilled fish pieces
- 14.Meat skewer
- 15.Cake
- 16.Auto defrost



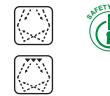
#### 11 power levels

Oven capacity 25 litres  
Microwave output: 900 W  
Grill output: 1200 W  
Hot air output: 2000 W  
LED full programmer  
Pushbutton/knob control operation  
Audible signal at the end of cooking  
Internal light  
Quick start function  
Safety lock  
Stainless steel interior  
Mirror glass door

#### Optional extra:

BMK2SS Stainless Steel Building-in Kit

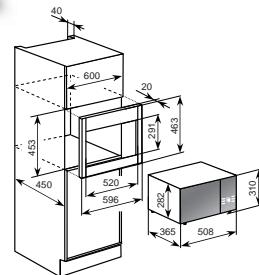
**Dimensions in mm (h x w x d):** 310 x 508 x 400

**BTM23.2M****23 Litre Microwave with Grill****14 functions**

- 1.Pasta
- 2.Pizza
- 3.Soup
- 4.Porridge
- 5.Beverage
- 6.Auto Reheat
- 7.Popcorn
- 8.Grilled ham
- 9.Grilled bacon
- 10.Grilled pork chops
- 11.Grilled steak
- 12.Grilled chicken pieces
- 13.Grilled fish pieces
- 14.Auto defrost

**6 power levels**

Oven capacity 23 litres  
 Microwave output: 900 W  
 Grill output: 1000 W  
 LED full programmer  
 Pushbutton/knob control operation  
 Audible signal at the end of cooking  
 Internal light  
 Quick start function  
 Safety lock  
 Stainless steel interior  
 Mirror glass door

**BMC253SS****25 Litre Combination Built-in Microwave Oven with Grill****10 functions**

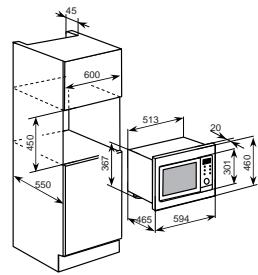
- 1.Vegetable
- 2.Fish
- 3.Meat
- 4.Pasta
- 5.Potatoes
- 6.Pizza
- 7.Soup
- 8.Auto Reheat
- 9.Chicken
- 10.Cake

**5 power levels**

Oven capacity 25 litres  
 Microwave output: 900 W  
 Grill output: 1100 W  
 Hot air output: 2500 W  
 LED minute minder  
 Pushbutton/knob control operation  
 Audible signal at the end of cooking  
 Internal light  
 Quick start function  
 Defrosting by weight and by time  
 Safety lock  
 Stainless steel interior  
 Mark resistant coating

**Standard accessories:**

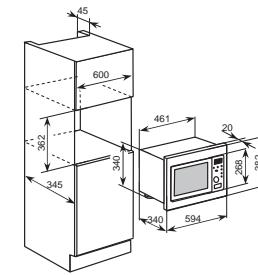
Rotating plate  
 Trim kit to suit included

**BMM174SS****17 litre Built-in Microwave Oven****8 functions**

- 1.Vegetable
- 2.Fish
- 3.Meat
- 4.Pasta
- 5.Potatoes
- 6.Pizza
- 7.Soup
- 8.Auto Reheat

**5 power levels**

Oven capacity 17 litres  
 Microwave output: 700 W  
 LED minute minder  
 Pushbutton/knob control operation  
 Internal light  
 Quick start function  
 Defrosting by weight and by time  
 Safety lock  
 Stainless steel interior  
 Mark resistant coating

**Standard accessories:**

Trim kit to suit included

**Optional extra:**  
 BMK2SS Stainless Steel Building-in Kit

**Dimensions in mm (h x w x d):** 310 x 508 x 365

## Cooking with gas

As cultures cross borders and these great cooking traditions are brought to our shores, Baumatic's hobs need to be able to cater for these various cooking styles. Regardless of whether the cooking method requires large or small saucepans, they are all catered for by our hobs' flexible burner configurations. Triple flame high-powered wok burners, and large, medium and small auxiliary burners are available to make sure you get the right level of cooking power. They will also ensure that you are saving money, energy and the environment. Look out for our new burner configurations on our designer hobs that have the wok burner fitted to the side to maximise your working space on the hob.





## The design

As for the ovens - rigorous in the definition of space, brilliant in the combination of materials and finishes and created to be simple to use.



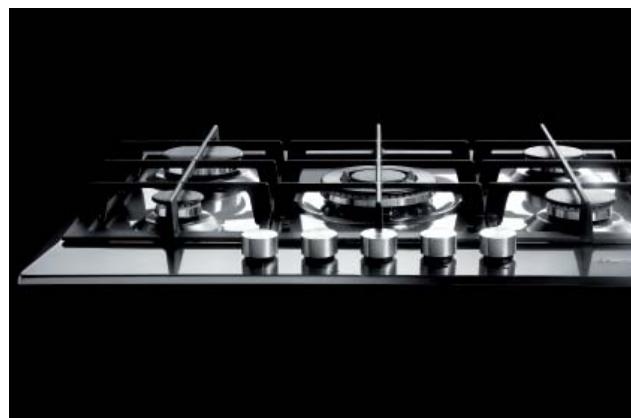
## Hypergas Burners

Baumatic's Hypergas burner system delivers one of the highest outputs of gas power available, so that your food can be cooked more efficiently. It is ideally suited for specialist foods such as stir-frys and steaks as this level of power will ensure that the food is cooked quickly with all the flavour maintained. You get total flexibility with the Hypergas burner system because this same burner can simmer delicate sauces and recipes requiring longer simmering time without bringing them to the boil. The inner burner section of the Hypergas burner can be operated only to deliver the finest simmer. So you get the best of both worlds with the Hypergas dual controlled burner – the most power and the finest simmer all from the one burner.



## Cast-iron Pan Supports

The innovative design of these strong pan supports was inspired by a special study on the efficiency of professional kitchen appliances. Researchers found that heat can be more evenly distributed, if you provide greater stability to the base of a saucepan.



## Versatile Cooking

Baumatic hobs are available in a range of versatile designs and shapes to suit all kitchen design trends and cooking styles. Whether using a combination of our 30 cm range to design your own cooking surface or choosing from our 60, 70, 75 & 90 cm models, there is a model size right for you. You can also choose from front or side controls. There is even a round glass gas hob for those daring to be different.



## Automatic Ignition

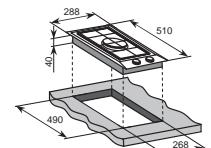
In order to make the use of our products even easier, Baumatic have made sure that you only have to press down and turn the control knob for the hob to ignite. This simple way of igniting means that you do not have to fiddle with any buttons, or waste time looking for matches.



## Gas Safety System

Thanks to Baumatic, you can enjoy complete peace of mind whilst you cook. Our gas safety system automatically cuts the gas supply, should the flame be extinguished because of a strong current of air or liquid spillage. In effect, because we have devoted our time to ensuring your safety, you can devote yours to simply enjoying yourself in the kitchen.





## PWK1SS

### Pythagora 30 cm Wok Burner Gas Domino Hob



1 x 4.20 kW hyper-gas burner



Flame failure safety device on the burner  
Front control operation



Automatic ignition  
Heavy duty cast iron pan stands  
Hypergas extra powerful wok burner (4.20 kW)



#### Standard accessories:

Wok stand  
LPG conversion kit

#### Optional extra:

PJS Joining strip for Pythagora domino hobs

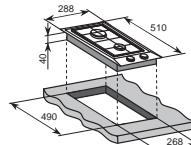
**PG2SS****Pythagora 30 cm 2 Burner Gas Domino Hob**

1 x 3.00 kW rapid burner  
1 x 1.00 kW auxiliary burner

Flame failure safety device on each burner  
Front control operation  
Automatic ignition  
Heavy duty cast iron pan stands

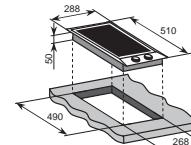
**Standard accessories:**  
LPG conversion kit

**Optional extra:**  
PJS Joining strip for Pythagora domino hobs

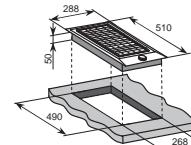
**PVC2SS****Pythagora 30 cm 2 Hyper-speed Zone Ceramic Domino Hob**

1 x 1.80 kW hyper-speed zone, Ø 180 mm  
1 x 1.20 kW hyper-speed zone, Ø 140 mm

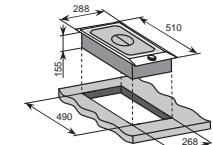
Front control operation  
Central residual heat indicator  
Stainless steel frame

**PBQSS****Pythagora 30 cm Barbeque Domino Hob**

Maximum output: 2.40 kW  
Front control operation  
Removable enamelled griddle  
Lava stones

**PF1SS****Pythagora 30 cm Deep Fat Fryer Domino Hob**

Maximum output: 2.30 kW  
Capacity: 3 litres  
Front control operation  
Removable stainless steel basket and bowl





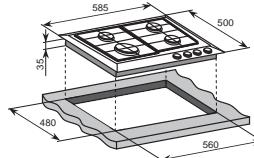
Baumatic

**P62SS****Pythagora 60 cm 4 Burner Gas Hob**

- 1 x 3.30 kW triple crown (wok) burner
- 2 x 1.75 kW semi-rapid burners
- 1 x 1.00 kW auxiliary burner

Flame failure safety device on each burner  
Front control operation  
Automatic ignition  
Heavy duty cast iron pan stands

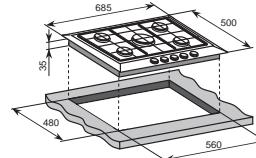
**Standard accessories:**  
Wok stand  
LPG conversion kit

**P68SS****Pythagora 70 cm 5 Burner Gas Hob**

- 1 x 3.30 kW triple crown (wok) burner
- 1 x 3.00 kW rapid burner
- 2 x 1.75 kW semi-rapid burners
- 1 x 1.00 kW auxiliary burner

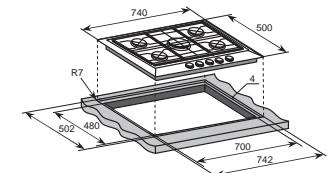
Flame failure safety device on each burner  
Front control operation  
Automatic ignition  
Heavy duty cast iron pan stands  
Fits into a standard 60 cm cut-out

**Standard accessories:**  
Wok stand  
LPG conversion kit

**Flush Mounted****PF75SS****Pythagora 75 cm Flush Mounted 5 Burner Gas Hob**

- 1 x 4.20 kW hyper-gas burner
- 2 x 1.75 kW semi-rapid burners
- 1 x 1.50 kW auxiliary burner
- 1 x 1.00 kW auxiliary burner

Flame failure safety device on each burner  
Front control operation  
Automatic ignition  
Heavy duty cast iron pan stands  
Flush mounted installation  
Hypergas extra powerful wok burner (4.20 kW)  
Not suitable for installation above built-in ovens



**Standard accessories:**  
Wok stand  
LPG conversion kit



## P75SS

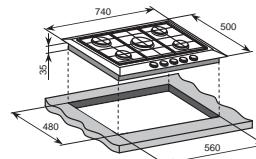
### Pythagora 75 cm 5 Burner Gas Hob



- 1 x 4.20 kW hyper-gas burner
- 1 x 3.00 kW rapid burner
- 2 x 1.75 kW semi-rapid burners
- 1 x 1.00 kW auxiliary burner

Flame failure safety device on each burner  
Front control operation  
Automatic ignition  
Heavy duty cast iron pan stands  
Hypergas extra powerful wok burner (4.20 kW)  
Fits into a standard 60 cm cut-out

**Standard accessories:**  
Wok stand  
LPG conversion kit



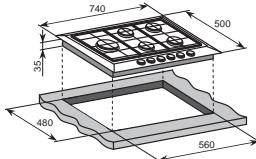
## P76SS

### Pythagora 75 cm 5 Burner Gas Hob



- 1 x 4.20 kW hyper-gas burner
- 1 x 3.00 kW rapid burner
- 2 x 1.75 kW semi-rapid burners
- 1 x 1.00 kW auxiliary burner

Flame failure safety device on each burner  
Front control operation  
Automatic ignition  
Heavy duty cast iron pan stands  
Hypergas extra powerful wok burner (4.20 kW)  
Fits into a standard 60 cm cut-out



**Standard accessories:**  
Wok stand  
LPG conversion kit



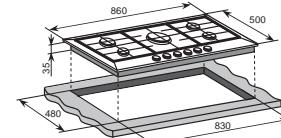
## P90SS

### Pythagora 90 cm 5 Burner Gas Hob



- 1 x 4.20 kW hyper-gas burner
- 1 x 3.00 kW rapid burner
- 2 x 1.75 kW semi-rapid burners
- 1 x 1.00 kW auxiliary burner

Flame failure safety device on each burner  
Front control operation  
Automatic ignition  
Heavy duty cast iron pan stands  
Hypergas extra powerful wok burner (4.20 kW)



**Standard accessories:**  
Wok stand  
LPG conversion kit



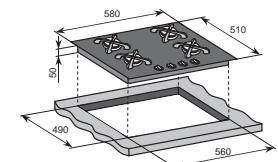
## PHG602

### Pythagora 60 cm 4 Burner Glass Gas Hob



1 x 3.50 kW triple crown (wok) burner  
2 x 1.75 kW semi-rapid burners  
1 x 1.00 kW auxiliary burner

Flame failure safety device on each burner  
Front control operation  
Automatic ignition  
RANA design cast iron pan stands  
Frameless



**Standard accessories:**  
LPG conversion kit

**Baumatic** CERAMIC AND INDUCTION HOBS

Baumatic

PYTHAGORAS  
DESIGN



## Induction - A Better Way to Cook

Induction is a truly unique and revolutionary way to cook. Induction cooking is not like traditional cooking methods that rely on the surface of the hob to get heated by either gas or electric burners, and that then heat the cooking utensil. Under the surface of the induction hob are generators. These generators send high frequency currents through the glass surface into the cooking utensil, when one has been placed onto the hob. These magnetic currents then heat up the pan directly inside. Induction hobs are therefore the safest cooking appliance on the market today. In fact you could cook a stir-fry and place a tea towel under the wok and it would not catch fire. Not only is induction the safest cooking method, it is also the most energy efficient. So join us in helping the environment by purchasing a hob that uses much less energy than traditional methods. Finally the performance of induction is unmatchable. It will cook faster than any other heat source available and has impeccable control. It can go from a boil to the finest simmer in literally seconds. Induction gives you total control at your fingertips.



## Booster Function

Induction means that you do not have to pre-heat the zones. This is because it is the pan itself which heats and not the zone that transmits heat. Thanks to the booster function which steadily increases performance, the temperature rises even more quickly. You can get a pot of boiling water in no time!



## Hyperspeed Zone Hobs

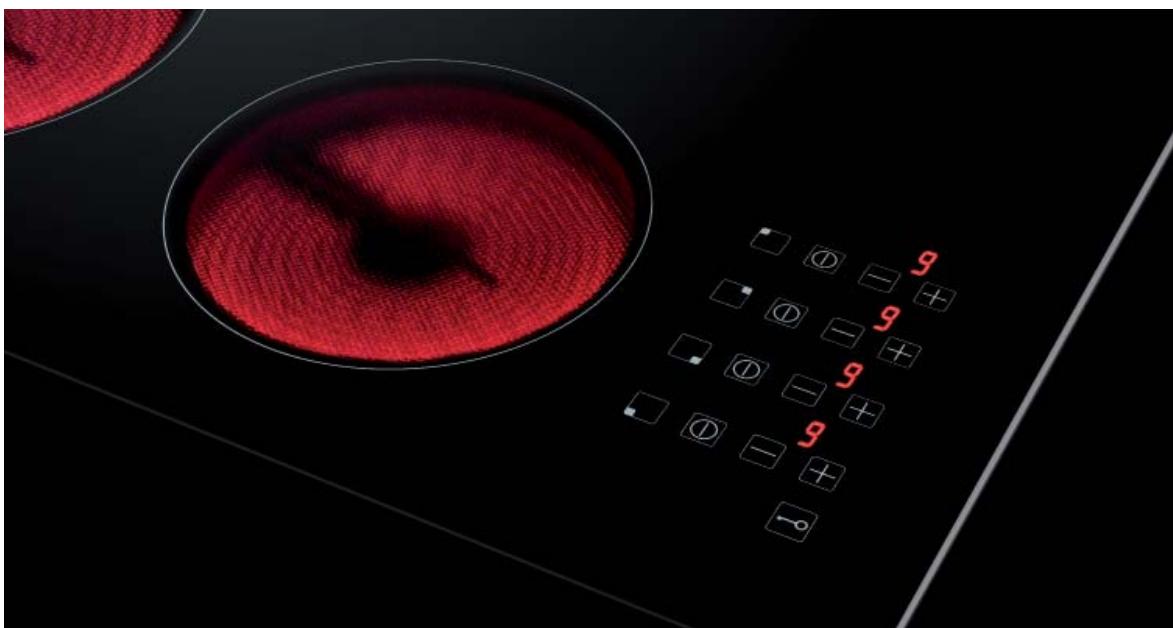
Baumatic ceramic hobs are built with advanced technology that delivers fast cooking results for the electric market. Gone are the days when electric hob cooking was slow and unresponsive. Baumatic's Hyperspeed element system delivers the performance you need in a busy kitchen. From a powerful 2700 watts through to a finer simmering power, Baumatic's ceramic electric hobs heat up in a matter of seconds.

## Variety and Flexibility

To suit every cooking style and utensil size, the heating zones of Baumatic's ceramic hobs come in a large range of shapes, sizes and power ratings. This series of hobs has been designed to match all types of cooking utensils. Whether oblong, oval, various round standard saucepans, fish kettles and more, there is a cooking zone designed to perfectly match. Some of our Baumatic ceramic hobs even have an enlarged cooking area for the most demanding cooking requirements. Our dual and triple cooking zones conveniently allow an adjustment to the power level without the need to change to different cooking zones. That's like having two or three burners in one!

## Flexible Zones

As your utensils may be of different sizes, our cooking zones have been made to fit pans sized from 14.5 to 21 cm and even up to 28 cm on the 3-zone hob. Heat can be supplied with remarkable precision, even at a very low temperature.



## Residual Heat Indicator

Baumatic induction hobs are safer, because only the cooking zone ever becomes hot from contact with the pan. Once the pan is removed, you only have to wait a few minutes for the cooking zone to cool down. In order to make our appliances even safer, our residual heat indicators remain on while the temperature is above 65 °C.

## Safety: Anti-overflow

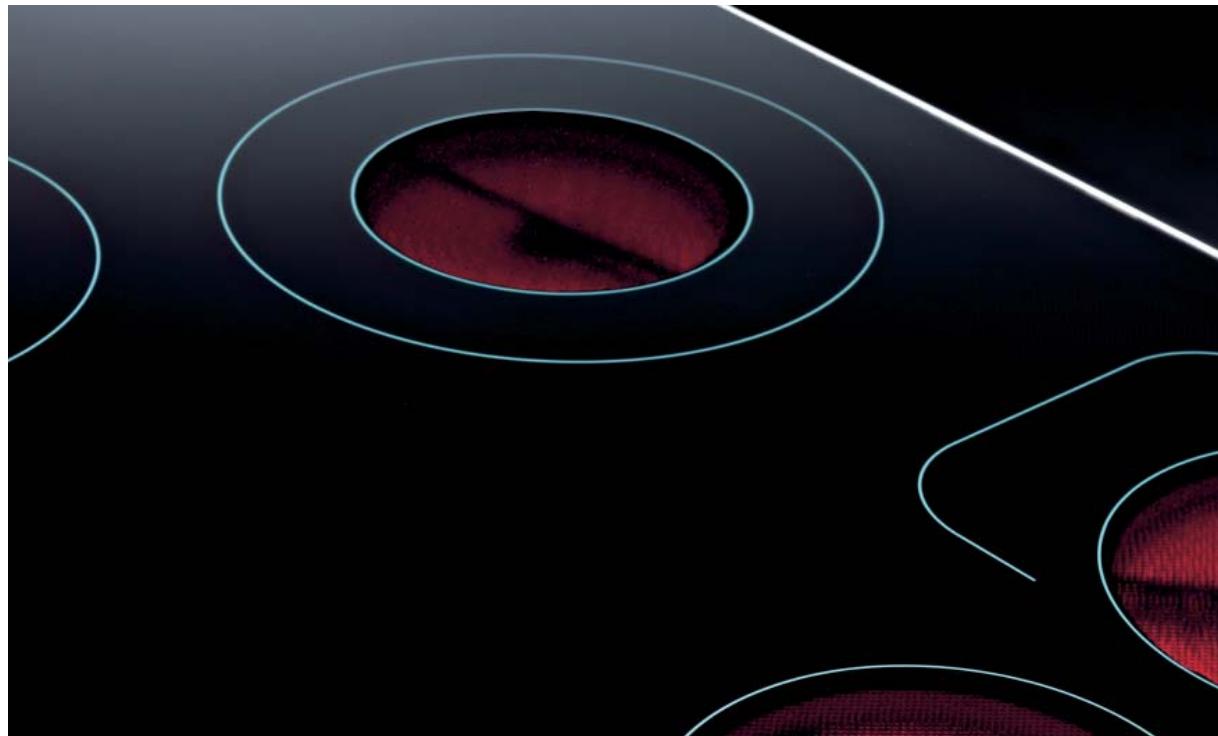
Baumatic appliances are also designed to turn off automatically, should the presence of liquid on the control panel be detected. A sound signal will even warn you in the event of such an occurrence.

## Indicator of the Residual Heat

In order to make our hobs as safe as possible, we ensure that our residual heat indicators remain on whilst the temperature of a cooking zone exceeds 65 °C.

## Safety lock

Simply by gently pushing the lock keys, you can prevent your controls from being inadvertently adjusted by any member of the family.



## Touch-sensitive Control Panel



You will notice the design and layout of the controls make operating our ceramic hobs easy. The touch control system is simple and effective to use and also makes the surface easy to clean, as there are no knobs.

## Automatic Timer



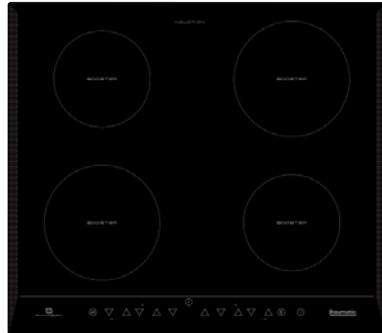
Conveniently set an automatic timer to any cooking zone and some Baumatic ceramic hobs will shut down the power automatically once the timer has counted down. It can be set up to 99 minutes and is perfect to set and forget so you can continue doing other things in the kitchen or simply relax.

## Automatic Pre-heating

Baumatic ceramic hobs are even more user-friendly, because they feature an automatic pre-heating function. When you select a cooking zone temperature, the zone will heat at its maximum power for a period of time, so that the required temperature is reached more quickly. You will hear an audible signal that advises you that the selected temperature has been reached, and that the power has been automatically reduced to the level that you selected initially.

## Safety: Reducing the Risk of Fire

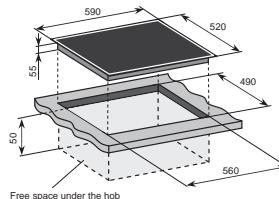
Our induction hobs are also designed to cut off the power supply, should they sense an abnormal rise in temperature.

**PI645****Pythagora 60 cm Induction Hob**

2 x 2.00 kW induction zones with booster (2.60 kW), Ø 180 mm  
2 x 1.50 kW induction zones with booster (2.00 kW), Ø 150 mm

Front touch control operation  
Safety lock  
4 individual residual heat indicators  
2 independent induction generators  
Electronic timer  
Frameless  
Fits into a standard 60 cm cut-out

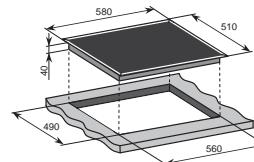
**Standard accessories:**  
Ceramic hob scraper

**PHC620SS****Pythagora 60 cm 4 Hyper-speed Zone Ceramic Hob**

2 x 1.20 kW hyper-speed zone, Ø 140 mm  
1 x 1.10/2.00 kW oval hyper-speed zone, Ø 140/250 mm  
1 x 0.75/2.20 kW double hyper-speed zone, Ø 120/210 mm

Front touch control operation  
Safety lock  
4 individual residual heat indicators  
Electronic timer  
Stainless steel frame

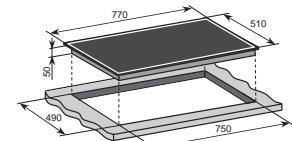
**Standard accessories:**  
Ceramic hob scraper

**PHC720SS****Pythagora 77 cm 4 Hyper-speed Zone Ceramic Hob**

1 x 1.80 kW hyper-speed zone, Ø 180 mm  
1 x 1.20 kW hyper-speed zone, Ø 140 mm  
1 x 1.10/2.00 kW rectangular hyper-speed zone, Ø 140/240 mm  
1 x 0.75/2.20 kW double hyper-speed zone, Ø 120/210 mm

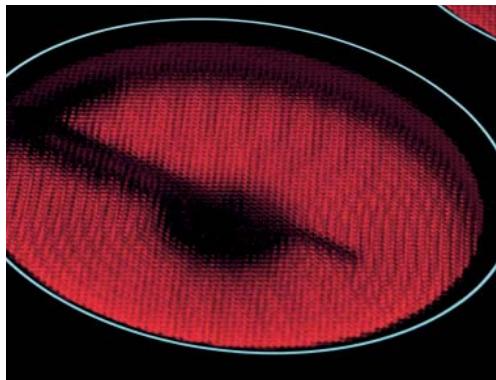
Front touch control operation  
Safety lock  
4 individual residual heat indicators  
Electronic timer  
Stainless steel frame

**Standard accessories:**  
Ceramic hob scraper



**Baumatic** COOKING THEATRES





### Hyperspeed electric cooking



You can choose a ceramic electric hob for your Baumatic freestanding cooker. It's built with advanced technology, so delivers fast cooking results. Gone are the days when electric hob cooking was slow and unresponsive. Baumatic's Hyperspeed element system delivers the performance you need in a busy kitchen. Baumatic's ceramic electric hobs heat up in a matter of seconds.



### Cooking with gas

Or you may choose the gas hob option for your Baumatic freestanding cooker. Baumatic's freestanding cooker gas hob caters for various cooking styles. Thanks to our hobs' flexible burner configurations, you can cook with a wide variety of different sized saucepans. Triple flame high-powered wok burners, large, medium and small auxiliary burners are available to ensure that you get the right level of cooking power you need to perfect that favourite dish. Importantly, using the right level of cooking power will also ensure that you are saving money, energy and the environment.



### Cast-iron Pan Supports



The innovative design of these strong pan supports was inspired by a special study on the efficiency of professional kitchen appliances. Researchers found that heat can be more evenly distributed, if you provide greater stability to the base of a saucepan.



### Automatic Ignition



To make the use of our products even easier, Baumatic have made certain that you only have to press down and turn the control knob for the hob to ignite. This simple way of igniting means that you do not have to fiddle with any buttons, or waste time looking for matches.



### Multifunction capability

Baumatic freestanding cookers offer you total control and flexibility. Our electric cookers have multifunction capability so a more suitable cooking function can be selected to suit your personal style of cooking. Thanks to several hidden and concealed heating elements inside the large oven capacity, there is a more suitable heat source with or without a combination of fan that best matches your recipes. The outcome is that your cooking results are enhanced so you can enjoy the full flavours of your favorite dishes time and time again.



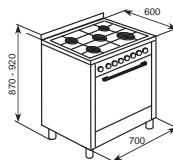
### Residual Heat Indicator

For your safety, Baumatic's residual heat indicator has been designed to stay on whilst the temperature of the hob top exceeds 65°C.



### Adjustable Legs and Drawer

Our appliances' adjustable legs ensure that even if the surface of your kitchen floor is slightly irregular, your appliance will still stand evenly. Also, because this feature provides space below the oven, you will find it easier to clean underneath your appliance. This is a practical feature to give you more space to store your cooker accessories and utensils or to keep plates and food warm from the cooker's residual heat, should it be operating.



## PCC7100SS

### Pythagora 70 cm Dual Fuel Cooker



1 x 3.60 kW triple crown (wok) burner  
1 x 3.00 kW rapid burner  
2 x 1.75 kW semi-rapid burners  
1 x 1.00 kW auxiliary burner

Automatic ignition  
Heavy duty cast iron pan stands

#### Multifunctional oven

8 functions  
Energy efficiency class: **B**  
Oven capacity: 61 litres  
Minute minder  
Thermostatically controlled grill  
Cooling fan  
Double-glazed removable door  
Adjustable feet

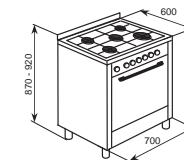
Storage compartment: 15 litres

#### Standard accessories:

Enamelled baking tray  
2 x safety shelves  
Trivet  
Removable side racks  
LPG conversion jets  
Wok stand

#### Optional extra:

BPS2 Pizza Stone  
BTGRID Double-sided Griddle Plate



## PCG7110SS

### Pythagora 70 cm Gas Cooker



1 x 3.60 kW triple crown (wok) burner  
1 x 3.00 kW rapid burner  
2 x 1.75 kW semi-rapid burners  
1 x 1.00 kW auxiliary burner

Automatic ignition  
Heavy duty cast iron pan stands

#### Gas oven with grill

2 functions  
Oven capacity: 65 litres  
Minute minder  
Cooling fan  
Fixed gas grill  
Flame failure safety device (oven and grill)  
Double-glazed removable door  
Adjustable feet

Storage compartment: 15 litres

#### Standard accessories:

2 x enamelled baking trays  
Safety shelf  
Trivet  
LPG conversion jets  
Rotisserie skewer with removable handle and rack  
Motorized turnspit  
Wok stand

#### Optional extra:

BPS2 Pizza Stone  
BTGRID Double-sided Griddle Plate



## PCC9120SS

### Pythagora 90 cm Dual Fuel Range Cooker



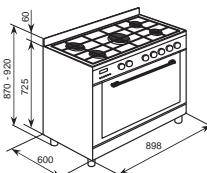
1 x 3.60 kW triple crown (wok) burner  
1 x 3.00 kW rapid burner  
2 x 1.75 kW semi-rapid burners  
1 x 1.00 kW auxiliary burner

Automatic ignition  
Heavy duty cast iron pan stands

#### Multifunctional oven

8 functions  
Energy efficiency class: **B**  
Oven capacity: 107 litres  
LED full programmer  
Thermospatially controlled grill  
Cooling fan  
Double-glazed removable door  
Adjustable feet

Storage compartment: 35 litres



## PCG9110SS

### Pythagora 90 cm Gas Range Cooker



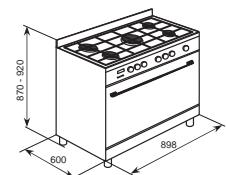
1 x 3.60 kW triple crown (wok) burner  
1 x 3.00 kW rapid burner  
2 x 1.75 kW semi-rapid burners  
1 x 1.00 kW auxiliary burner

Automatic ignition  
Heavy duty cast iron pan stands

#### Gas oven with grill

2 functions  
Oven capacity: 117 litres  
Minute minder  
Cooling fan  
Fixed gas grill  
Flame failure safety device (oven and grill)  
Double-glazed removable door  
Adjustable feet

Storage compartment: 35 litres



#### Standard accessories:

Enamelled baking tray  
Safety shelf  
Trivet  
LPG conversion jets  
Rotisserie skewer with removable handle  
Motorized turnspit  
Wok stand

#### Optional extra:

BPS2 Pizza Stone  
BTGRID Double-sided Griddle Plate



## PCC9220SS

### Pythagora 90 cm Twin Cavity Dual Fuel Range Cooker



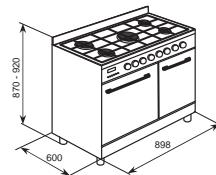
1 x 3.60 kW triple crown (wok) burner  
1 x 3.00 kW rapid burner  
2 x 1.75 kW semi-rapid burners  
1 x 1.00 kW auxiliary burner

Automatic ignition  
Heavy duty cast iron pan stands

Energy efficiency class: **B**  
LED full programmer  
Cooling fan  
Thermostatically controlled grill  
Double-glazed removable doors  
Adjustable feet

**Left oven: Multifunctional oven**  
8 functions  
Oven capacity: 61 litres

**Right oven: Static oven with grill**  
5 functions  
Oven capacity: 37 litres  
  
Storage compartment: 35 litres



## PCC9220BL

### Pythagora 90 cm Twin Cavity Dual Fuel Range Cooker



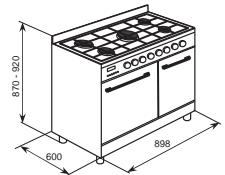
1 x 3.60 kW triple crown (wok) burner  
1 x 3.00 kW rapid burner  
2 x 1.75 kW semi-rapid burners  
1 x 1.00 kW auxiliary burner

Automatic ignition  
Heavy duty cast iron pan stands

Energy efficiency class: **B**  
LED full programmer  
Cooling fan  
Thermostatically controlled grill  
Double-glazed removable doors  
Adjustable feet

**Left oven: Multifunctional oven**  
8 functions  
Oven capacity: 61 litres

**Right oven: Static oven with grill**  
5 functions  
Oven capacity: 37 litres  
  
Storage compartment: 35 litres





## PCE9220SS

### Pythagora 90 cm Twin Cavity Electric Range Cooker

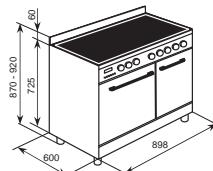


1 x 2.20 kW hyper-speed zone, Ø 210 mm  
1 x 1.40/2.20 kW oval hyper-speed zone, Ø 170/265 mm  
2 x 1.20 kW hyper-speed zone, Ø 145 mm  
1 x 0.70/2.20 kW double hyper-speed zone, Ø 120/210 mm

5 individual residual heat indicators  
  
Energy efficiency class: **B**  
LED full programmer  
Cooling fan  
Thermostatically controlled grill  
Double-glazed removable doors  
Adjustable feet

**Left oven: Multifunctional oven**  
8 functions  
Oven capacity: 61 litres

**Right oven: Static oven with grill**  
5 functions  
Oven capacity: 37 litres  
  
Storage compartment: 35 litres



**Standard accessories:**  
2 x enamelled baking trays  
3 x safety shelves  
2 x trivets  
Removable side racks  
Ceramic hob scraper

**Optional extra:**  
BPS2 Pizza Stone



## PCC1220SS

### Pythagora 100 cm Twin Cavity Dual Fuel Range Cooker



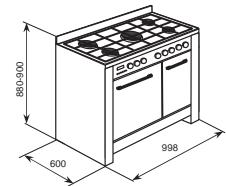
1 x 3.60 kW triple crown (wok) burner  
1 x 3.00 kW rapid burner  
2 x 1.75 kW semi-rapid burners  
1 x 1.00 kW auxiliary burner

Automatic ignition  
Heavy duty cast iron pan stands

Energy efficiency class: **B**  
LED full programmer  
Cooling fan  
Thermostatically controlled grill  
Double-glazed removable doors  
Adjustable feet

**Left oven: Multifunctional oven**  
8 functions  
Oven capacity: 61 litres

**Right oven: Static oven with grill**  
5 functions  
Oven capacity: 37 litres  
  
Storage compartment: 35 litres



**Standard accessories:**  
2 x enamelled baking trays  
3 x safety shelves  
Trivet  
Removable side racks  
LPG conversion jets  
Wok stand

**Optional extra:**  
BPS2 Pizza Stone  
BTGRID Double-sided Griddle Plate





## BRC4BDY

### 90 cm Twin Cavity Rustic Style Dual Fuel Range Cooker



1 x 3.60 kW triple crown (wok) burner  
1 x 3.00 kW rapid burner  
2 x 1.75 kW semi-rapid burners  
1 x 1.00 kW auxiliary burner

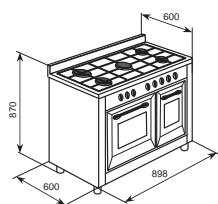
Flame failure safety device on each burner  
Automatic ignition  
Heavy duty cast iron pan stands

Energy efficiency class: **B**  
Analogue clock with cut-off timer  
2x cooling fans  
Thermostatically controlled grills  
Triple-glazed removable doors  
Adjustable feet

**Left oven: Multifunctional oven**  
8 functions  
Oven capacity: 61 litres

**Right oven: Static oven with grill**  
5 functions  
Oven capacity: 37 litres

Storage compartment: 35 litres



## BRC4IV

### 90 cm Twin Cavity Rustic Style Dual Fuel Cooker



1 x 3.60 kW triple crown (wok) burner  
1 x 3.00 kW rapid burner  
2 x 1.75 kW semi-rapid burners  
1 x 1.00 kW auxiliary burner

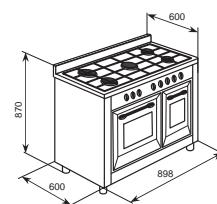
Flame failure safety device on each burner  
Automatic ignition  
Heavy duty cast iron pan stands

Energy efficiency class: **B**  
Analogue clock with cut-off timer  
2x cooling fans  
Thermostatically controlled grills  
Triple-glazed removable doors  
Adjustable feet

**Left oven: Multifunctional oven**  
8 functions  
Oven capacity: 61 litres

**Right oven: Static oven with grill**  
5 functions  
Oven capacity: 37 litres

Storage compartment: 35 litres





## BRC4GBL

### 90 cm Twin Cavity Rustic Style Dual Fuel Range Cooker



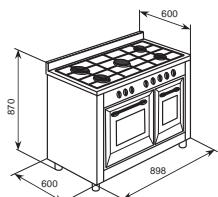
- 1 x 3.60 kW triple crown (wok) burner
- 1 x 3.00 kW rapid burner
- 2 x 1.75 kW semi-rapid burners
- 1 x 1.00 kW auxiliary burner

Flame failure safety device on each burner  
Automatic ignition  
Heavy duty cast iron pan stands

Energy efficiency class: **B**  
Analogue clock with cut-off timer  
2x cooling fans  
Thermostatically controlled grills  
Triple-glazed removable doors  
Adjustable feet

**Left oven: Multifunctional oven**  
8 functions  
Oven capacity: 61 litres

**Right oven: Static oven with grill**  
5 functions  
Oven capacity: 37 litres  
  
Storage compartment: 35 litres



#### Standard accessories:

- 2 x enamelled baking trays
- 2 x safety shelves
- Trivet
- Removable side racks
- LPG conversion jets
- Rotisserie skewer with removable handle
- Wok stand

#### Optional extra:

- BPS2 Pizza Stone
- BTGRID Double-sided Griddle Plate



**Baumatic** COOKER HOODS

Fashion leaders for a very special kitchen - yours!





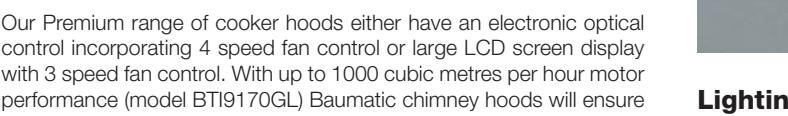
## Cutting edge Designs for any Style of Kitchen

Whether they are made from stainless steel or glass, Baumatic cooker hoods are designed to visually enhance all styles of kitchens. Whilst our island hoods work perfectly as centrepieces for open plan kitchens, our decorative hoods make the ideal fashion statement. Our fitted funnel-shaped chimney hoods perfectly complement kitchens that have a country feel. Thanks to the variety of dimensions that can be found in the Baumatic cooker hood range (52, 60, 70, 90, 100, 120 cm), they can be adapted to suit the design and layout of all kitchens.



## LCD and electronic controls

Our Premium range of cooker hoods either have an electronic optical control incorporating 4 speed fan control or large LCD screen display with 3 speed fan control. With up to 1000 cubic metres per hour motor performance (model BTI9170GL) Baumatic chimney hoods will ensure that you can enjoy cooking without having to worry about any lingering food odours. The control system used is easy to operate and both varieties feature an auto shut off timer and a clock. (LCD models)



## Lighting

Choose from a variety of lamps including low voltage halogen. All highly efficient.



## Stainless Steel Grease Filters



In order to be certain that your chimney hood works as efficiently as possible, the grease filters should be cleaned regularly. We have simplified the cleaning process of our hoods by making the filters out of stainless steel. This type of steel not only ensures that the filters are easy to mount and dismount, but also that they only need to be soaked in warm, soapy water. Their hexagonal cell structure makes cleaning our hoods even more effortless, as it helps to catch most of the grease.

Some Baumatic chimney hoods come with a display which signals when it is necessary to clean the grease filters. By helping you to remember to clean your appliance, this lamp will ensure that your hood continues to run at optimum levels of performance.

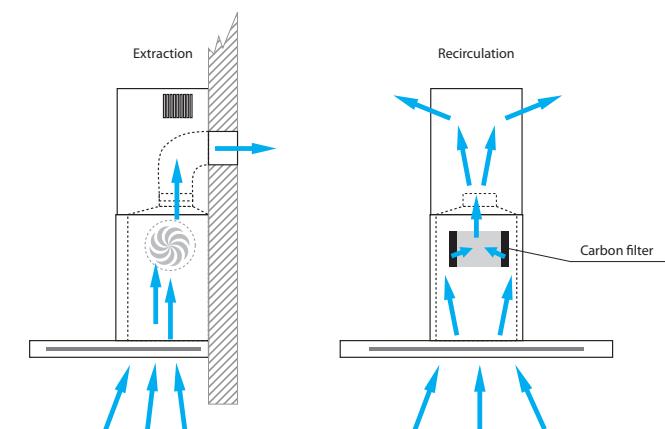


## Lighting



## Perimeter Extraction

Inspired by the world of professional cooking, Baumatic have developed a feature, which improves the quality of suction. As the odours are forced to pass through an air curtain, there is greater pressure in the periphery of the hood. This means that, even at a lower fan speed, the cooking fumes are more efficiently eliminated from the perimeter of the hob. This technique also significantly reduces the level of noise. By equipping some of our chimney hoods with this feature, we can enhance the appearance of the appliance, as the grease filters can be hidden behind a stainless steel screen.



## Extraction or Recycling

All Baumatic chimney hoods are ready to operate as a ducted appliance. You will need to purchase a ducting kit that is installed with your hood so as to efficiently remove all cooking fumes to atmosphere. Baumatic highly recommends this type of installation for the most effective operation of your Baumatic chimney hood. If for some reason you cannot duct your hood to atmosphere, a carbon filter/s (some models require 2) can be purchased to fit to your hood, which will eliminate odours and thus allow you to recirculate the air back into the kitchen. Remember that this carbon filter should be replaced periodically.

## Quiet Operation

All of our hoods have quiet operation. Even when they are used at maximum power, the noise level is considerably low and never exceeds 62 dB (approximately normal conversation level). This means that you can cook in a peaceful environment and still know that your hood is effectively eliminating odours.

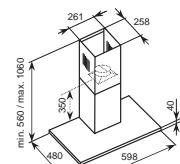


## P14SS

### Pythagora 60 cm Chimney Hood



Superior extraction tangential motor  
Electronic pushbutton control operation  
4 speeds  
Service warning indicator  
Cut-off timer  
2 washable stainless steel grease filters  
1 fluorescent light  
Extraction capacity: 800 m<sup>3</sup>/hr  
Extraction or recirculation

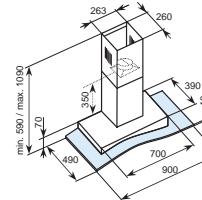


## P31SS

### Pythagora 90 cm Glass Chimney Hood



Superior extraction tangential motor  
Electronic pushbutton control operation  
4 speeds  
Service warning indicator  
Cut-off timer  
Mark resistant coating FASTEEL  
2 washable stainless steel grease filters  
2 halogen lights  
Extraction capacity: 800 m<sup>3</sup>/hr  
Extraction or recirculation

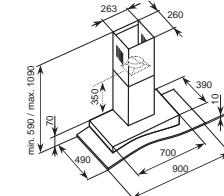


## P30SS

### Pythagora 90 cm Chimney Hood



Superior extraction tangential motor  
Electronic pushbutton control operation  
4 speeds  
Service warning indicator  
Cut-off timer  
Mark resistant coating FASTEEL  
2 washable stainless steel grease filters  
2 halogen lights  
Extraction capacity: 800 m<sup>3</sup>/hr  
Extraction or recirculation



#### Optional extra:

Carbon filter for recirculation (1 x SCS14)  
DK5 1 Metre length Ducting Kit 125 mm diameter  
DK10 3 Metre length Ducting Kit 125 mm diameter with Flat Chanelling included

#### Optional extra:

Carbon filter for recirculation (1 x SCS14)  
DK5 1 Metre length Ducting Kit 125 mm diameter  
DK10 3 Metre length Ducting Kit 125 mm diameter with Flat Chanelling included

#### Optional extra:

Carbon filter for recirculation (1 x SCS14)  
DK5 1 Metre length Ducting Kit 125 mm diameter  
DK10 3 Metre length Ducting Kit 125 mm diameter with Flat Chanelling included



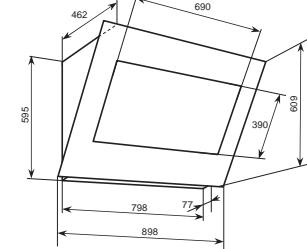


## P35SS

### Pythagora 90 cm Chimney Hood



Superior extraction tangential motor  
Touch control operation  
4 speeds  
Perimeter extraction  
Service warning indicator  
Cut-off timer  
Mark resistant coating FASSTEEL  
1 washable metallic grease filter  
3 halogen lights  
Extraction capacity: 800 m<sup>3</sup>/hr  
Extraction or recirculation

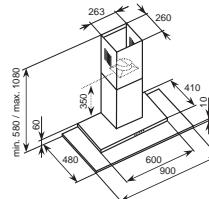


## P25SS

### Pythagora 90 cm Chimney Hood



Superior extraction tangential motor  
Electronic pushbutton control operation  
4 speeds  
Perimeter extraction  
Service warning indicator  
Cut-off timer  
Mark resistant coating FASSTEEL  
2 washable metallic grease filters  
2 halogen lights  
Extraction capacity: 800 m<sup>3</sup>/hr  
Extraction or recirculation

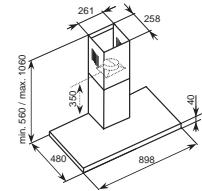


## P15SS

### Pythagora 90 cm Chimney Hood



Superior extraction tangential motor  
Electronic pushbutton control operation  
4 speeds  
Service warning indicator  
Cut-off timer  
3 washable stainless steel grease filters  
1 fluorescent light  
Extraction capacity: 800 m<sup>3</sup>/hr  
Extraction or recirculation



#### Optional extra:

Carbon filter for recirculation (1 x pair SCS13)  
DK5 1 Metre length Ducting Kit 125 mm diameter  
DK10 3 Metre length Ducting Kit 125 mm diameter with Flat Chanelling included

#### Optional extra:

Carbon filter for recirculation (1 x SCS14)  
DK5 1 Metre length Ducting Kit 125 mm diameter  
DK10 3 Metre length Ducting Kit 125 mm diameter with Flat Chanelling included

#### Optional extra:

Carbon filter for recirculation (1 x SCS14)  
DK5 1 Metre length Ducting Kit 125 mm diameter  
DK10 3 Metre length Ducting Kit 125 mm diameter with Flat Chanelling included

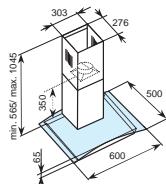


## BTC6750GL

### 60 cm Glass Chimney Hood



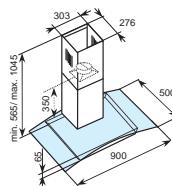
Superior extraction tangential motor  
LCD display  
Touch control operation  
3 speeds  
Cut-off timer  
1 washable metallic grease filter  
2 halogen lights  
Extraction capacity: 750 m<sup>3</sup>/hr  
Extraction or recirculation



#### Optional extra:

Carbon filter for recirculation (1 x pair S1)  
DK5 1 Metre length Ducting Kit 125 mm diameter  
DK10 3 Metre length Ducting Kit 125 mm diameter with Flat  
Channelling included

# Cooker hoods



## BTC9750GL

### 90 cm Glass Chimney Hood



Superior extraction tangential motor  
LCD display  
Touch control operation  
3 speeds  
Cut-off timer  
1 washable metallic grease filter  
2 halogen lights  
Extraction capacity: 750 m<sup>3</sup>/hr  
Extraction or recirculation

#### Optional extra:

Carbon filter for recirculation (1 x pair S1)  
DK5 1 Metre length Ducting Kit 125 mm diameter  
DK10 3 Metre length Ducting Kit 125 mm diameter with Flat  
Chanelling included



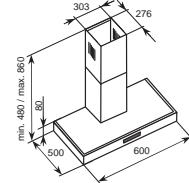


## BTC6740SS

### 60 cm Chimney Hood



Superior extraction tangential motor  
LCD display  
Touch control operation  
3 speeds  
Cut-off timer  
2 washable metallic grease filters  
2 halogen lights  
Extraction capacity: 750 m<sup>3</sup>/hr  
Extraction or recirculation

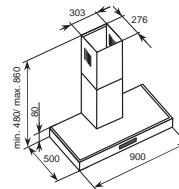


## BTC9740SS

### 90 cm Chimney Hood



Superior extraction tangential motor  
LCD display  
Touch control operation  
3 speeds  
Cut-off timer  
3 washable metallic grease filters  
2 halogen lights  
Extraction capacity: 750 m<sup>3</sup>/hr  
Extraction or recirculation

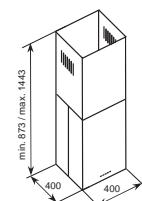


## PI1SS

### Pythagora 40 cm Island Hood



Superior extraction tangential motor  
Electronic pushbutton control operation  
4 speeds  
Perimeter extraction  
Service warning indicator  
Cut-off timer  
1 washable aluminium grease filter  
4 halogen lights  
Extraction capacity: 800 m<sup>3</sup>/hr  
Extraction or recirculation



#### Optional extra:

Carbon filter for recirculation (1 x pair S1)  
DK5 1 Metre length Ducting Kit 125 mm diameter  
DK10 3 Metre length Ducting Kit 125 mm diameter with Flat Chanelling included

#### Optional extra:

Carbon filter for recirculation (1 x pair S1)  
DK5 1 Metre length Ducting Kit 125 mm diameter  
DK10 3 Metre length Ducting Kit 125 mm diameter with Flat Chanelling included

#### Optional extra:

Carbon filter for recirculation (1 x pair SCS13)  
DK5 1 Metre length Ducting Kit 125 mm diameter  
DK10 3 Metre length Ducting Kit 125 mm diameter with Flat Chanelling included





## PI2SS

### Pythagora 35 cm Island Hood



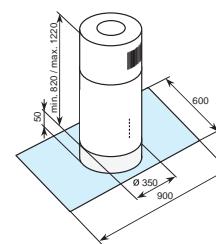
Superior extraction tangential motor  
Electronic pushbutton control operation  
4 speeds  
Service warning indicator  
Cut-off timer  
1 washable stainless steel grease filter  
4 halogen lights  
Extraction capacity: 800 m<sup>3</sup>/hr  
Extraction or recirculation

#### Optional extra:

Carbon filter for recirculation (1 x pair SCS13)  
DK5 1 Metre length Ducting Kit 125 mm diameter  
DK10 3 Metre length Ducting Kit 125 mm diameter with Flat Chanelling included

## PI2GL

### Pythagora 90 cm Glass Island Hood



Superior extraction tangential motor  
Electronic pushbutton control operation  
4 speeds  
Service warning indicator  
Cut-off timer  
1 washable stainless steel grease filter  
4 halogen lights  
Extraction capacity: 800 m<sup>3</sup>/hr  
Extraction or recirculation

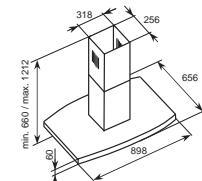
#### Optional extra:

Carbon filter for recirculation (1 x pair SCS13)  
DK5 1 Metre length Ducting Kit 125 mm diameter  
DK10 3 Metre length Ducting Kit 125 mm diameter with Flat Chanelling included



## PI3SS

### Pythagora 90 cm Island Hood



Superior extraction tangential motor  
Electronic pushbutton control operation  
4 speeds  
Service warning indicator  
Cut-off timer  
3 washable stainless steel grease filters  
2 fluorescent lights  
Extraction capacity: 800 m<sup>3</sup>/hr  
Extraction or recirculation

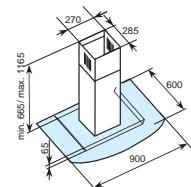
#### Optional extra:

Carbon filter for recirculation (1 x SCS14)  
DK5 1 Metre length Ducting Kit 125 mm diameter  
DK10 3 Metre length Ducting Kit 125 mm diameter with Flat Chanelling included



## BTI9170GL

### 90 cm Glass Island hood



Superior extraction tangential motor  
LCD display  
Touch control operation  
3 speeds  
Cut-off timer  
2 washable metallic grease filters  
4 halogen lights  
Extraction capacity: 1000 m<sup>3</sup>/hr  
Extraction or recirculation



#### Optional extra:

Carbon filter for recirculation (1 x SQ2)  
DK5 1 Metre length Ducting Kit 125 mm diameter  
DK10 3 Metre length Ducting Kit 125 mm diameter with Flat  
Channelling included

**Baumatic** REFRIGERATION



**Frost free**

Baumatic offers a Premium range built-in combi that is frost free, so you don't have to worry about manually defrosting the freezer or fridge. Spend time on the things you enjoy, thanks to Baumatic.

**Energy rating**

You now have come to realise our concern with energy efficient appliances. Our cooling products ensure that your food is kept fresh or frozen as efficiently as possible. Expect A rated appliances from Baumatic.

**4-star freezer**

Baumatic's Premium range of freezers, combi or dedicated freezers have a 4-star rating. Food can be frozen and stored long term.

**Adjustable Safety Glass Shelves**

Our shelves are, of course, in glass for easy cleaning. But to avoid accidents, we made them in safety glass - so, hygienic, toughened and height adjustable.

**Door Alarm**

If you leave the door open, the temperature will rise inside your fridge or freezer. After a little while a special sensor will activate an alarm to draw your attention to the problem.

**Reversible Door**

Don't let the door swing prohibit your preferred kitchen design. Baumatic Premium range of built-in combis have reversible doors, so now you can create your own space just how you like it.



## BRB2617

### 262 Litre Built-in combi FROST FREE Fridge/Freezer



**262 I**



**162 I**

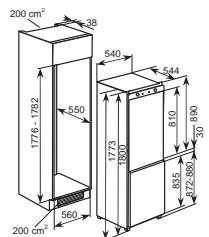


**100 I**

Total gross/net capacity: 262/249 litres  
Gross capacity fridge/freezer: 162/100 litres  
Net capacity fridge/freezer: 158/91 litres

Energy efficiency class: A  
Freezing capacity: 10 kg/24 hour  
Star rating: \*\*\*\*  
Frost free fridge and freezer  
Adjustable thermostat  
4 safety glass shelves  
4 transparent freezer drawers  
2 salad crispers  
Bottle rack  
Egg rack  
Butter and cheese compartment  
2 general racks  
Reversible door  
Slider fittings  
Adjustable feet

Dimensions in mm (h x w x d): 1773 x 540 x 544





## BRB2713

### 270 Litre Built-in Combi Fridge/Freezer



**270 I**

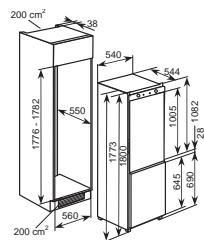


**Safety Glass Shelves**

Total gross/net capacity: 270/260 litres  
Gross capacity fridge/freezer: 204/66 litres  
Net capacity fridge/freezer: 200/60 litres  
Energy efficiency class: A  
Freezing capacity: 6 kg/24 hour  
Star rating: \*\*\*\*

- Automatic fridge defrost
- Adjustable thermostat
- Led controls
- Temperature rise warning indicator
- Fast freeze switch
- Fast freeze indicator light
- 4 safety glass shelves
- 3 transparent freezer drawers
- 2 salad crispers
- Bottle rack
- Egg rack
- Butter and cheese compartment
- 2 general racks
- Reversible door
- Slider fittings
- Adjustable feet

**Dimensions in mm (h x w x d):** 1773 x 540 x 544



## BRT200

### 208 Litre Built-in Double Door Fridge



**208 I**

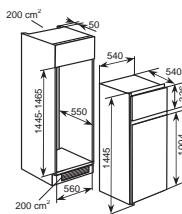


**Safety Glass Shelves**

Total gross/net capacity: 208/202 litres  
Gross capacity fridge/freezer: 168/40 litres  
Net capacity fridge/freezer: 164/38 litres  
Energy efficiency class: A  
Freezing capacity: 2 kg/24 hour  
Star rating: \*\*\*\*

- Automatic fridge defrost
- Adjustable thermostat
- 4 safety glass shelves
- 1 wire shelf in freezer section
- 2 salad crispers
- Bottle rack
- 3 general racks
- Reversible door

**Dimensions in mm (h x w x d):** 1445 x 540 x 540



## BR201.3A

### 195 Litre Built-in Fridge with Icebox



**195 I**

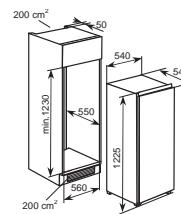


**Safety Glass Shelves**

Total gross/net capacity: 195/192 litres  
Gross capacity fridge/icebox: 178/17 litres  
Net capacity fridge/icebox: 175/17 litres  
Energy efficiency class: A  
Freezing capacity: 2 kg/24 hour  
Star rating: \*\*\*\*

- Automatic fridge defrost
- Adjustable thermostat
- 4 safety glass shelves
- Freezer compartment
- 2 salad crispers
- Bottle rack
- Egg rack
- Butter and cheese compartment
- 2 general racks
- Reversible door
- Slider fittings

**Dimensions in mm (h x w x d):** 1225 x 540 x 545





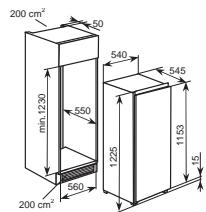
## BR200.3A

### 206 Litre Built-in Larder Fridge



Gross capacity: 206 litres  
Net capacity: 204 litres  
Energy efficiency class: A  
Automatic fridge defrost  
Adjustable thermostat  
5 safety glass shelves  
2 salad crispers  
Bottle rack  
Egg rack  
Butter and cheese compartment  
2 general racks  
Reversible door  
Slider fittings  
Adjustable feet

**Dimensions in mm (h x w x d):** 1225 x 540 x 545



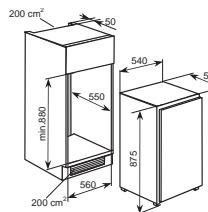
## BR16.3A

### 137 Litre Built-in Larder Fridge



Gross capacity: 137 litres  
Net capacity: 136 litres  
Energy efficiency class: A  
Automatic fridge defrost  
Adjustable thermostat  
4 safety glass shelves  
2 salad crispers  
Bottle rack  
Egg rack  
General rack  
Reversible door  
Slider fittings

**Dimensions in mm (h x w x d):** 875 x 540 x 545



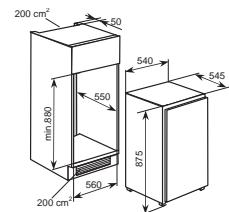
## BV12.3A

### 109 Litre Built-in Freezer



Gross capacity: 109 litres  
Net capacity: 99 litres  
Energy efficiency class: A  
Star rating: \*\*\*\*  
Manual defrost  
Adjustable thermostat  
Temperature rise warning indicator  
Fast freeze switch  
4 transparent freezer drawers  
Reversible door  
Slider fittings

**Dimensions in mm (h x w x d):** 875 x 540 x 545





## BR11.2A

### 130 Litre Built-under Fridge with Icebox

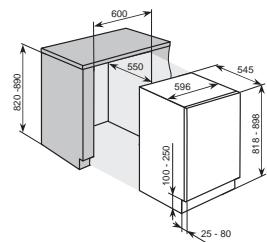


**130 I**



Total gross/net capacity: 130/126 litres  
 Gross capacity fridge/icebox: 109/21 litres  
 Net capacity fridge/icebox: 105/21 litres  
 Energy efficiency class: A  
 Freezing capacity: 2 kg/24 hour  
 Star rating: \*\*\*\*  
 Automatic fridge defrost  
 Adjustable thermostat  
 2 safety glass shelves  
 Freezer compartment  
 Salad crisper  
 Bottle rack  
 Egg rack  
 Butter and cheese compartment  
 Reversible door  
 Door on door fittings

**Dimensions in mm (h x w x d):** 818-898 x 596 x 545



## BR500

### 147 Litre Built-under Larder Fridge

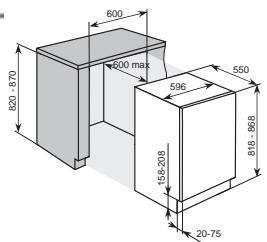


**147 I**



Gross capacity: 147 litres  
 Net capacity: 144 litres  
 Energy efficiency class: A  
 Automatic fridge defrost  
 Adjustable thermostat  
 3 safety glass shelves  
 2 salad crispers  
 Bottle rack  
 Egg rack  
 Reversible door  
 Door on door fittings  
 Adjustable feet

**Dimensions in mm (h x w x d):** 818-868 x 596 x 550



## BR508

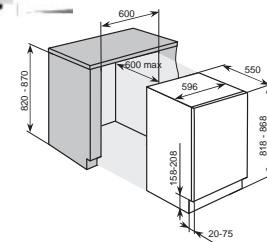
### 108 Litre Built-under Freezer



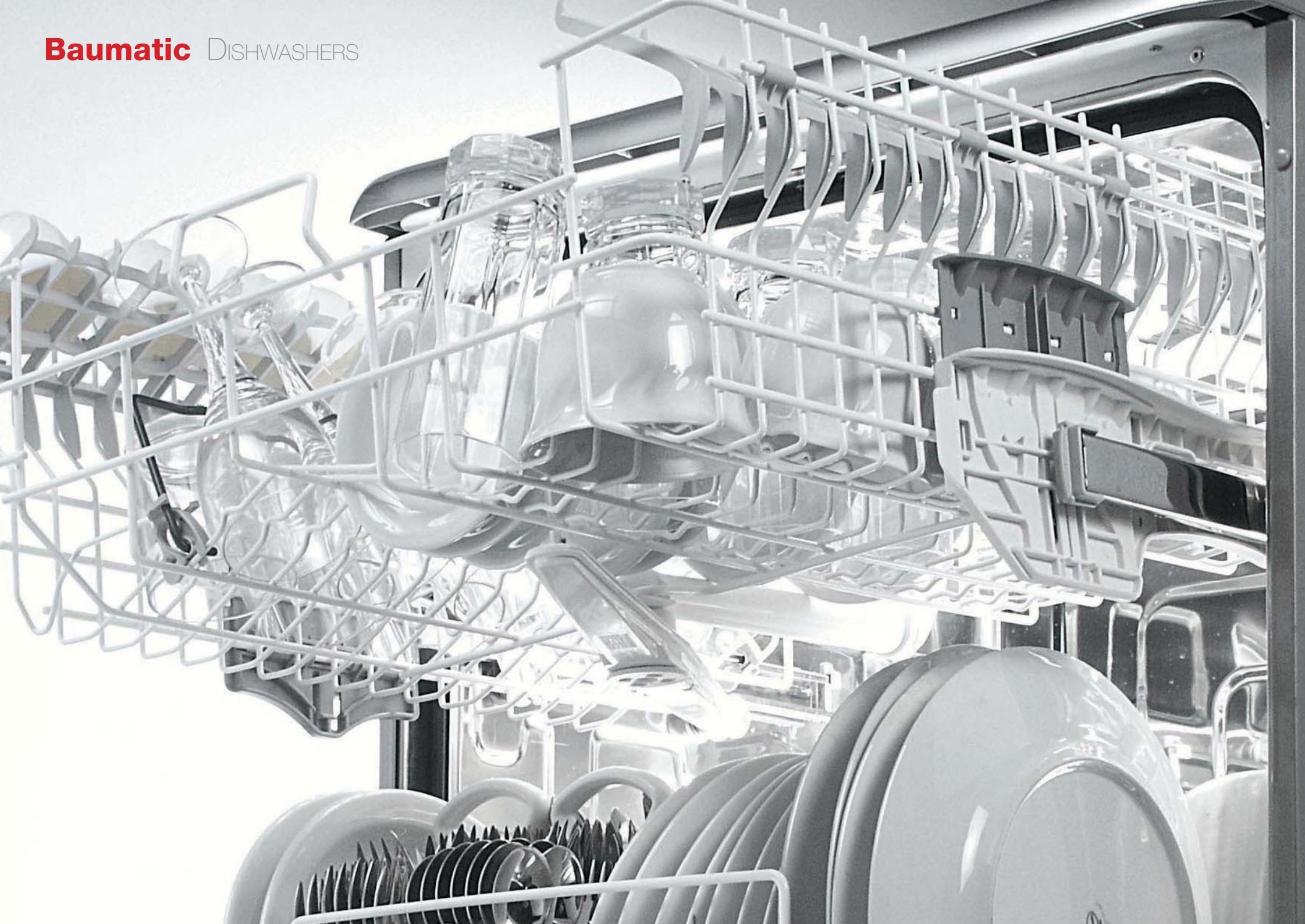
**108 I**

Gross capacity: 108 litres  
 Net capacity: 91 litres  
 Energy efficiency class: A  
 Freezing capacity: 9 kg/24 hour  
 Star rating: \*\*\*\*  
 Manual defrost  
 Adjustable thermostat  
 Led controls  
 Temperature rise warning indicator  
 Fast freeze switch  
 Fast freeze indicator light  
 3 wire baskets  
 Reversible door  
 Door on door fittings  
 Adjustable feet

**Dimensions in mm (h x w x d):** 818-868 x 596 x 550



**Baumatic** DISHWASHERS



## EasyAdjust Baskets

Our appliance designers have ensured that you can utilise the space inside your dishwasher as effectively as possible. This means that you can stack more in, and the basket system is flexible enough to suit the many types of dishes needing to be cleaned. One of our new features is to enable you to adjust the top basket within seconds with our new easy to adjust handle system. Simply lift the handles on each side to adjust the top basket up or down. A very convenient feature that will save you time.

## Half-load



Some Baumatic dishwashers have a half load option. This means that only items placed in the upper basket are washed. This allows you to wash smaller loads, without wasting the additional water and electricity that would be required to wash items in the upper and lower baskets. On average the savings are 15% less water and energy.

## 24h Delay Timer

Dedicated to providing you with the most cost-effective technology, Baumatic have developed a 24 hour delay timer function that enables you to program your dishwasher to work up to 24 hours in advance. This allows you to take full advantage of off-peak electricity tariffs.

## Concealed Heating Element

In order to protect your dishes Baumatic have placed the heating element outside of the inner section of the dishwasher. This ensures that there can be no accidental contact between the items that you are washing and the heating element.

## Quiet Operation



As the kitchen has fast become our everyday living space we realise the importance of quieter operating levels for our appliances. This is true of our dishwasher range that now comes with a noise level rating from 46 dB (Decibels).

## Anti-flooding and Anti-leakage

Baumatic minimise the risk of overfills and water leaks by equipping all our dishwashers with an anti-flood and leak water protection system inside.



## Maximum Efficiency

Every Baumatic dishwasher is designed, not only to wash and dry as efficiently as possible, but also to conserve energy. Baumatic ensure that all our dishwashers are rated highly in the category of energy efficiency. We refuse to offer you anything but the most environmentally friendly appliances. Therefore you will find the majority of our dishwashers have an A class rating for the European Standard in energy, washing and drying performance.

## Auto Sensor

### Saving Time And Helping The Environment



Baumatic's auto sensor program is designed to make the operation of our dishwashers even simpler. In order to save you time, the auto sensor program has been developed to select the best washing cycle for your dishes. By measuring the number of particles in the water and the volume of water, this program can make its selection according to how much cleaning your dishes actually require. To ensure that your dishes are perfectly clean each time, our Baumatic dishwasher then determines the ideal temperature and wash duration. It is also designed to ensure that only the necessary resources will be used. This means that, depending on how dirty your dishes are, up to 25% more water can be saved than with other wash programs. This is great news for our environment.

## 12 litre water consumption



Our goal is to reduce the amount of natural resources that our appliances use. We are proud to announce that our dishwashers consume only 12 litres of water when used on normal wash. You won't feel guilty turning on your dishwasher and will save even more water than when filling up the sink for manual washing and rinsing.

## 3 in 1 System

Recognising that your time is valuable, Baumatic have designed a system that saves you the bother of having to check the required levels of salt and rinse aid for your dishwasher. Baumatic's 3 in 1 system has been especially developed to suit any dishwasher detergent tablet that combines detergent, rinse aid and salt into a single tablet. Not only does our program save you time and energy, but it also enables you to get the best possible wash results from 3 in 1 tablets. As always, our aim is to lighten your workload in the kitchen.



## Jet Spray System

The spray arms in all Baumatic dishwashers have been designed with specific jet placement to ensure every corner of the dishwasher is washed effectively. On some models even a roof spray has been included to ensure our A class washing efficiency.



## Aquastop

For total peace of mind, some Baumatic dishwashers feature an electronic Aquastop. Traditional hoses may break down, and cause water leaks and damage to your home. Baumatic's Aquastop hose system ensures the double walled hose (inner and outer) prevents water leakage and captures the water, shutting down the supply. The Aquastop system will work whether the dishwasher is operating or not.



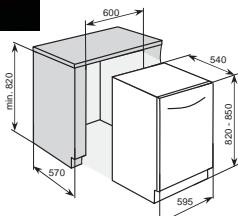
## Baumatic recommends:



Use Finish to get amazing results every time you open your Baumatic dishwasher! Finish have a complete range of products to suit your dishwashing needs, including new Finish Quantum which combines the power of three separate ingredients in one single product to give you amazing shine and clean. A range of enhancers are also available such as Finish Intensive Clean & Care Dishwasher Cleaner which removes grease and limescale to maintain your machine's performance and give you perfect results in every cycle.

Baumatic



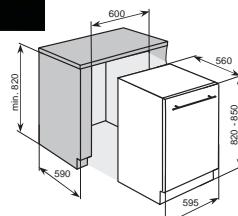
**BDI681****60 cm Fully Integrated Full Height Electronic Dishwasher****12 place settings**

**9 programs:** normal, intensive, economy, glass, rapid, rinse, soak, 3 in 1, auto-sensor  
5 temperatures: 40°C, 45°C, 50°C, 60°C, 70°  
Integrated Alternative wash function  
Water consumption: 12 l/wash cycle  
Quiet operation (46 dB)  
Electronic aqua stop  
Delay start  
LED display  
Turbo drying  
Concealed heating element  
Concealed heating element  
Self-cleaning stainless steel micro-filter  
Anti-leak device  
Anti-flood device  
Height EasyAdjust upper basket  
Collapsible plate racks  
Adjustable feet

Energy efficiency class: **A**  
Washing performance class: **A**  
Drying performance class: **A**

**Optional extra:**

DWD600SS Stainless Steel door with mark resistant coating and bar handle

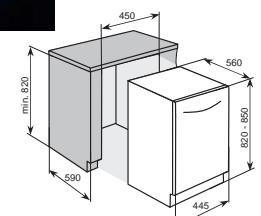
**BDI652****60 cm Fully Integrated Full Height Electronic Dishwasher****14 place settings**

**5 programs:** normal, intensive, economy, rapid, rinse  
5 temperatures: 40°C, 45°C, 50°C, 60°C, 70°C  
Quiet operation (49 dB)  
Electronic aqua stop  
Delay start  
LED display  
Residual drying  
Half load  
Concealed heating element  
Self-cleaning stainless steel micro-filter  
Anti-leak device  
Anti-flood device  
Height EasyAdjust upper basket  
Collapsible plate racks  
Adjustable feet

Energy efficiency class: **A**  
Washing performance class: **A**  
Drying performance class: **A**

**Optional extra:**

DWD600SS Stainless Steel door with mark resistant coating and bar handle

**BDW46****45 cm Fully Integrated Full Height Electronic Dishwasher****9 place settings**

**7 programs:** normal, intensive, economy, glass, rapid, rinse, soak  
5 temperatures: 40°C, 45°C, 50°C, 60°C, 70°C  
Delay start  
LED display  
Residual drying  
Concealed heating element  
Self-cleaning stainless steel micro-filter  
Anti-leak device  
Anti-flood device  
Collapsible plate racks  
Adjustable feet

Energy efficiency class: **A**  
Washing performance class: **A**  
Drying performance class: **A**

**Optional extra:**

DWD450SS Stainless Steel door with mark resistant coating and bar handle

LAUNDRY **Baumatic**



## Class rating



All laundry appliances marketed in the EU are classified according to a special system. The system grades energy efficiency from class A to class G (Class A indicating the best energy efficiency and Class G indicating the lowest energy efficiency).

All Baumatic washing machines are graded Class A for both energy and washing efficiency. Impressively, our washing machines' water extraction performance ranges from A to C.

## Load Capacity



In a busy household we understand that a larger capacity washing machine is paramount to wash larger loads. Baumatic's new built-in Premium range of washing machines have a load capacity of up to 7kg, one of the largest in its class. Wash more, save time, and save money with Baumatic.

## Spin Speed



The higher the spin speed, the more moisture is removed from your clothes and washing. This means whether manually drying or using a tumble dryer, the process is done quicker, saving you time and money. Baumatic provides up to 1400 RPM (BA140) spin speed to maximise drying efficiency.

## Built-in

If you are preparing to build or renovate your kitchen, choosing a built-in appliance might be the best option for your needs. With a Baumatic built-in washing machine or washer dryer, you can relax, confident that your appliance will provide excellent performance, whilst blending in seamlessly with the rest of your kitchen.

## Delay Start

If you want to program the washing cycle to start up to 12 hours in advance, the delay start feature is a particularly useful option. This ensures that you can take full advantage of off-peak electricity tariffs.

## Safety Lock



Baumatic washing machines are equipped with a safety lock feature, which prevents the door from opening accidentally during operation. At the end of the wash cycle, you will need to wait two minutes until the safety lock has released, before you can open the door.

## Aquastop



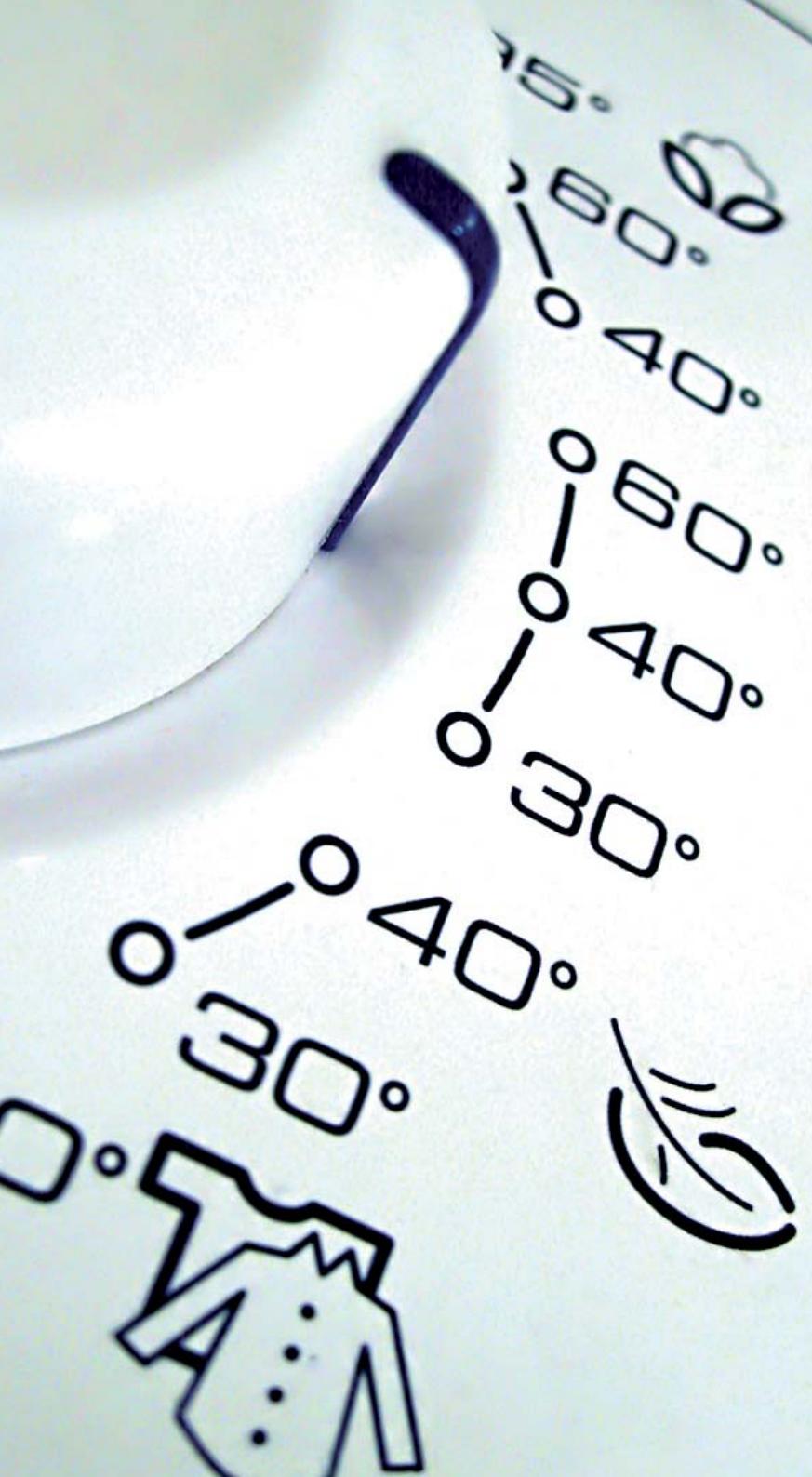
For total peace of mind, some Baumatic washing machines feature an electronic Aquastop. Traditional hoses may break down, cause water leaks and damage to your home. Baumatic's Aquastop hose system ensures the double walled hose (inner and outer) prevents water leakage and captures the water, shutting down the supply. The Aquastop system will work whether the washing machine is operating or not.

## Perfect Wash, Gentle On Your Clothes



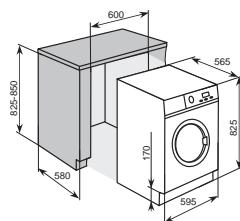
It is most likely that you have chosen a front load washing machine because you care about the environment, and want to use less water and energy as well as care for your clothes by using gentle but effective washes. Baumatic front load washing machines feature a rain shower water effect system that uses much smaller amounts of water and detergent, yet still delivers perfect washing results. Combined with our air bubble system, with millions of bubbles generated to gently and effectively wash your clothes, Baumatic front load washing machines achieve environmental and cost saving initiatives with ease.





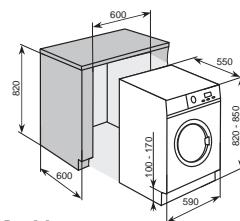
**BWD1212****Fully Integrated Full-height Washer Dryer**

- 12 wash programs
- 3 drying programs
- Wash load: 6 kg
- Dry load: 3 kg
- Maximum spin speed: 1200 rpm
- Additional and Special program: Extra rinse
- Spin speed regulation
- Separate temperature regulation
- LCD display
- Delay start
- Digital countdown indicator
- Electronic control operation
- Failure detection system
- Stainless steel drum
- Imbalance control system
- Overflow protection
- Stainless steel tub
- Safety door lock
- Glass door
- Adjustable feet

**BA140****7kg Fully Integrated Full-height Washing Machine**

- 15 wash programs
- Wash load: 7 kg
- Maximum spin speed: 1400 rpm
- Additional and Special programs: Easy iron, Extra rinse, Intensive wash
- Spin speed regulation
- Separate temperature regulation
- LCD display
- Delay start
- Digital countdown indicator
- Electronic control operation
- Aqua spray - Rain shower effect
- Failure detection system
- Stainless steel drum
- Imbalance control system
- Overflow protection
- Foam protection
- Polypropylene tub
- Safety door lock
- Glass door
- Adjustable feet

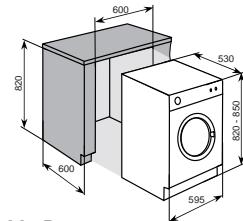
Energy efficiency class (wash only): **A**  
 Energy efficiency class (wash and dry): **C**  
 Washing performance class: **A**  
 Water extraction performance class: **B**

**BTD1****Fully Integrated Full-height Air-vented Tumble Dryer**

- Capacity: 6 kg
- 6 drying programs
- Adjustable drying temperature (50 - 60°C)
- Minute minder up to 120 min
- Reverse tumble action
- 180° door opening
- Removable fluff filter
- Galvanized drum
- Safety door lock
- Anti-crease function
- Venting hose
- Adjustable feet

Energy efficiency class: **C**

Extendable 2 m 100 mm diameter vent hose (lower left rear corner)



# Accessories

## Oven, Hob & Cooker Accessories

BPS2	Pizza Stone
TELKIT	Telescopic Arms Kit for 60 cm Single Ovens (not to be used in conjunction with Stay-clean liners)
TEL1KIT	Telescopic Arms Kit for TG1 (not to be used in conjunction with Stay-clean liners)
SCL2KIT	Stay-clean Liners for 60 cm Single Ovens (not to be used in conjunction with TELKIT)
SCL1KIT	Stay-clean Liners for 60 cm Built-in Double Ovens (main oven only)
SCL2KIT	Stay-clean Liners for 60 cm for Built-Under Double Ovens (main oven only)
BTGRID	Cast Iron Double-sided Griddle Plate
PJS	Joining Strip for Pythagora Domino Hobs

## Microwave Ovens Accessories

BMK2SS	Stainless Steel Building-in Kit for BTM23.2M and BTM25.2M
BBP3	Browning plate for PMC355SS
GTR35	Glass tray for PMC355SS

## Splashbacks

BSB6SS	60 cm Stainless Steel Splashback
BSB7SS	70 cm Stainless Steel Splashback
BSB9SS	90 cm Stainless Steel Splashback
BSB10SS	100 cm Stainless Steel Splashback
BSB12SS	120 cm Stainless Steel Splashback
BSB6GL	60 cm Glass Splashback
BSB9GL	90 cm Glass Splashback
BHSB6SS	60 cm Stainless Steel Splashback with Utensil Rack
BHSB7SS	70 cm Stainless Steel Splashback with Utensil Rack
BHSB9SS	90 cm Stainless Steel Splashback with Utensil Rack
BTSE95SS	50-90 cm Stainless Steel Splashback with Pressed Logo
BSC6SS	60 cm Stainless Steel Curved Splashback for BTC6750GL
BSC9SS	90 cm Stainless Steel Curved Splashback for BTC9750GL

## Cooker Hoods Filters

SCS13	Cooker Hood Filter (one pair) for TG3, P35SS, PI1SS, PI2SS and PI2GL
SCS14	Cooker Hood Filter for P10SS, P14SS, P15SS, P25SS, P30SS, P31SS and PI3SS
S1	Carbon Filter for BTC9750GL, BTC6750GL, BTC9740SS, BTC6740SS
SQ2	Carbon Filter for BTI9170GL

## Ducting

DK4	Ducting Kit 100 mm
DK9	3 m Ducting Kit 100 mm
DK5	Ducting Kit 125 mm
DK10	3 m Ducting Kit 125 mm

## Dishwasher Accessories

DWD450SS	Stainless Steel Door with Mark Resistant Coating for Fully Integrated Full Height Dishwasher BDW46
DWD600SS	Stainless Steel Door with Mark Resistant Coating for Fully Integrated Full Height Dishwashers
BDI681, BD652	

If you are interested in purchasing any of the original Baumatic accessories, please note that you can telephone our Spares Department on +44 (0) 123 5437 244 or you can e-mail [spares@baumatic.co.uk](mailto:spares@baumatic.co.uk)



**BTGRID**  
Cast Iron Double-sided Griddle Plate



**GTR35**  
Glass tray for PMC355SS



**SCS13**  
Cooker Hood Filter (one pair) for TG3, P35SS, PI1SS, PI2SS and PI2GL



**SCL2KIT**  
Stay-clean Liners for 60 cm Single Ovens



**TELKIT**  
Telescopic Arms Kit for 60 cm Single Ovens



**BPS2**  
Pizzastone



**BSC9SS**  
90 cm Stainless Steel Curved  
Splashback for BTC9750GL



**DWD600SS / DWD450SS**  
Stainless Steel Door with Mark Resistant Coating  
for Fully Integrated Full Height Dishwasher



**BMK2SS**  
Stainless Steel Building-in Kit for  
BTM23.2M and BTM25.2M

## BAUMATIC LIMITED TERMS AND CONDITIONS OF SALE

1. We will invoice the contract goods at the 1. price ruling at the date of despatch notwithstanding any prices previously quoted or advertised
2. Once we have your order for goods you may only cancel it if you have given us written notice at least 72 hours prior notice to the date of despatch of the goods.
3. We reserve the right to modify any goods or substitute goods ordered with goods of equivalent quality or functionality.
4. All prices are ex VAT. VAT will be charged at the rate prevailing at the date of invoice. We may invoice for the goods when we despatch them or when we tell you they are ready to collect (as appropriate)
5. Unless otherwise stated, payment of our invoices (price & VAT) is due in full and without any set off or deduction, on the last working day of the month following the month which the relevant Invoice was issued.
6. If you fail to pay an invoice in accordance with Paragraph 5, without prejudice to any other right or remedy we have, we can choose either to suspend deliveries or to cancel any other contract between us. We can sue for the price of the goods notwithstanding title to the goods has not passed to you.
7. Risk of damage to or loss of goods passes to you in the case of delivery at our premises when we tell you they are ready to be collected; where we arrange delivery as your agents when the carriers collect them from us; or where we deliver them to you at the point of loading onto our van.
8. Notwithstanding the delivery and passing of risk (or any other provision of these terms) the property in the goods will not pass to you until we have received in cash or cleared funds payment in full for the goods and all other goods we have agreed to sell to you for which payment is then due.
9. Until property in the goods passes to you, you will hold the goods as bailee, keeping them properly stored apart from your goods and clearly identified as belonging to us. You may sell them in the ordinary course of your business.
10. Until property in the goods has passed to you (and provided that the goods are still in existence and have not been resold), you acknowledge that we may require you to return them to us on demand and you authorise us to enter any premises where you have stored the goods to take them back.
11. We will not accept any claims for shortages unless you have notified the carrier on delivery. Claims in respect of damage in transit must be notified to us within 48 hours. We cannot provide proof of delivery if you request it later than 28 days after delivery.
12. Any quoted delivery dates are estimates only in good faith and are not contractually binding. We may deliver an order for goods by instalments. In which case each delivery will constitute a separate contract.
13. Goods supplied have the benefit of our manufacturer's guarantee and we give you no greater warranty or guarantee. Defective goods must be returned in accordance with our instructions with written explanation and full contract paperwork.
14. Our liability is limited to the repair or replacement free of charge of the whole or any part of the goods found to be defective or (at our option) to refund to you the Price of the goods (or a proportionate part of the Price) you have paid to us. We exclude any greater liability (excluding but not limited to your costs of labour or other charges which you incur in relation to your customer loss of use, loss of profits and any indirect, special or consequential losses whether in contract, tort or imposed by statute)
15. Where you resell to a consumer (as defined by section 12 of the Unfair Contract Terms Act 1997) you will arrange for any defect in manufacture to be rectified without charge to the consumer in accordance with our manufacturer's guarantee as published and contained in the literature packed with the goods.
16. Minimum order value £450 ex VAT. All orders below, £450 ex VAT will carry a £25 surcharge.
17. Owing to our policy of continued improvement we reserve the right to change our products or prices without prior notification.
18. If you become bankrupt; or (if you are a company) become subject to an administration order; or go into liquidation; or have a receiver appointed over the whole or part of your business or assets; or cease, or threaten to cease, to carry on your business; or if we reasonably apprehend that any of these events is about to occur and we notify you accordingly, then without limiting any other right or remedy we have, we may cancel our contract with you or suspend deliveries of goods and if the goods have been delivered to you the price for them shall become due and payable immediately despite any previous agreement or arrangement to the contrary.
19. Contracts to which these terms apply shall be governed by the laws of England and you agree to submit to the non - exclusive jurisdiction of the English Courts.

We agree that all contracts for the supply of goods by Baumatic Limited to us will be subject to the above terms and conditions.

Baumatic Ltd operates a policy of continuous improvement and reserves the right to adjust and modify its products and prices without prior notification,

Baumatic is an ISO9001 certified company, ensuring a high level of quality service and efficiencies to our customer.

## Baumatic Platinum Service



Baumatic gives you peace of mind when making this large investment in kitchen appliances. By now you will have come to appreciate the style, technology and quality found in every Baumatic appliance. That is why we can confidently offer you a 2 year labour and 5 year parts warranty, so that you can be assured that you are investing in a brand of quality - Baumatic.

A Baumatic employed team of engineers are on hand nationwide to ensure the most efficient Aftersales Customer Care. Welcome to the Baumatic family and we look forward to being of service to you.



Certificate number: 2724

EEE Producer registration number: WEE / CG0059TT



## The Ten Best Range Cookers

„With its new angle on streamlined style and functionality, the sum of this 90 cm Pythagora electric cooker is a ceramic hob and two ovens with a total of 13 functions. If the luxury of a mains gas supply is as foreign as Greek maths to you, it provides the good looks of a range cooker within an all-electric format.“

**The Independent - Thursday, 29 January 2009**



### Filippo Berio - Passionate about Olive Oil

Filippo Berio, based in Lucca, Tuscany, has been creating the finest quality olive oils since 1867 and is the UK's best selling olive oil brand. Despite its global popularity, it's a small fully independent company owned by a single Italian family. The company is passionately committed to the very best of Italy's culinary heritage and to the highly skilled art of olive oil blending. Which is why to this day, every batch of olive oil is personally tasted.



### Baumatic recommends Finish

Use Finish to get amazing results every time you open your Baumatic dishwasher! Finish have a complete range of products to suit your dishwashing needs, including new Finish Quantum which combines the power of three separate ingredients in one single product to give you amazing shine and clean. A range of enhancers are also available such as Finish Intensive Clean & Care Dishwasher Cleaner which removes grease and limescale to maintain your machine's performance and give you perfect results in every cycle.